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By M. S. WOODMAN

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THIS volume differs in one important respect from numerous cook-books, — every receipt here given will bear the test of experiment. There are receipts and receipts, as every mistress of a *ménage* knows to her sorrow. There are some that read well, but — like Dora's sums in "David Copperfield" — they don't come out right; there are others that are failures even when they are successful. In preparing this collection, the writer has accepted nothing from tradition; she has gone to the kitchen rather than to M. Blot or M. Francatelli for her data; each receipt is the practical result of repeated trials by several hands, and, like a proverb, represents the wit of many.

Often, in turning over some regulation manual of cookery, with its four or five hundred distracting and disappointing pages, the writer has longed for a compact hand-book containing none but reliable and choice receipts for every-day use. When she began making these memoranda, it was with no view of serving any one except herself; but the constant applications she has had for copies of this or that receipt have suggested to her the expediency of printing them. If the compilation prove half as serviceable to other American housekeepers as it has proved to the writer, her very moderate ambition as an author will be satisfied.

M. S. W.

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CHOICE RECEIPTS.

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BREADS, BISCUITS, AND BREAKFAST CAKES.

1. BROWN BREAD.

1 pint of Indian meal.
½ pint of rye meal.
1 pint of sweet milk.
1 even teaspoonful of soda.
1 small half-cup of molasses.
1 teaspoonful of salt.

Dissolve the soda in the molasses. Boil 4 hours, in tin pudding-dish.

2. BROWN BREAD.

3 cups of Indian meal.
1 cup of rye meal.
3 cups of sweet milk.
1 cup of sour milk.

½ cup of molasses.
1 dessert-spoonful of soda.
1 dessert-spoonful of salt.

Steam 3 hours.

3. BROWN BREAD.

1 pint of Indian meal.
1 pint of rye meal.
1½ pints of milk.
1 teaspoonful of soda.
1 teaspoonful of salt.
¾ cup of molasses.

Steam 5 hours.

4. BROWN BREAD.

1 quart of milk.
2 cups of Indian meal.
2 cups of rye meal.
1 cup of flour.
1 cup of molasses.
½ teaspoonful of soda.
A little salt.

Steam 4 hours.

1. CORN CAKE.

2 cups of Indian meal.
1 cup of flour.
1 cup of milk.
1 cup of cream.
½ cup of sugar.
3 eggs.
Salt.
1 teaspoonful of soda.

2. CORN CAKE.

3 cups of Indian meal, scalded with ½ pint of boiling water.
1 teaspoonful of salt.
Butter size of an egg.
3 eggs.
2 cups of milk.
1 teaspoonful of sugar.

Bake in a deep pan ¾ of an hour.

3. CORN CAKE.

2 cups corn meal.
2 cups of flour.

1½ cups of sugar.
⅔ cup of butter.
4 eggs.
2 cups of milk.
½ teaspoonful of soda.
Salt.

Beat the eggs thoroughly. Rub butter and sugar to a cream. Dissolve the soda in the milk. Add the eggs to the sugar and butter. Next put in the meal, then flour, then milk with dissolved soda. Bake in a moderate oven.

4. CORN CAKE.

3 eggs, well beaten.
2 cups of white Indian meal.
2 cups of milk.
1 teaspoonful of cream tartar.
½ teaspoonful of soda.
Butter size of an egg.
½ teaspoonful of salt.

Cook in a hot oven at first; then cool it off.

5. CORN CAKE.

1 quart of milk.
1 quart of Indian meal.

3 eggs.
1 table-spoonful of butter.
A little salt.

6. CORN CAKE.

1 pint of corn meal.
1 pint of milk.
2 eggs.
1 table-spoonful of butter.
2 table-spoonfuls of flour.
A little salt.

Boil the milk, then pour it on the corn meal, flour, and butter. Beat very light. When it is cool add the eggs (well beaten). Bake in a buttered pan.

7. CORN CAKE.

2 cups of Indian meal. (White or yellow.)
2 cups of flour.
½ cup of sugar.
2 eggs.
Butter size of an egg.
2 teaspoonfuls of baking-powder.
Mix with milk.

8. CORN CAKE.

2 cups of sour milk.
1 teaspoonful of soda.
2 table-spoonfuls of sugar.
2 table-spoonfuls of flour.
1 egg.
A little salt.
Corn meal sufficient to make a thin batter.

WHITE MOUNTAIN CORN CAKE.

1 pint of milk.
2 cups of Indian meal.
6 eggs.

Scald the milk. Beat the eggs thoroughly. Just as the milk comes to a boil stir in the Indian meal. Take from the fire and add the eggs. Bake immediately, for 20 minutes. This cake must be baked very thin.

KENNEBEC DODGERS. (CORN CAKE.)

1 egg.
Over a cup of molasses.
3 cups of sour milk.
1 large teaspoonful of soda.

Indian meal sufficient to make a little stiffer than flapjacks.

Bake in a shallow pan. When done, it should be just thick enough to split. Split when hot, butter, and serve at once.

1. INDIAN MUFFINS.

1½ pints of Indian meal, sifted.
A handful of flour.
Small piece of butter.
1 quart of milk.
4 eggs.
Very small teaspoonful of salt.

Put the milk into a saucepan; add the butter. Set saucepan on the fire; let it remain there until the butter is very soft, not until it melts. Remove from the fire. Stir well until all is mixed. Set away to cool. Beat the eggs very light. When the milk is cold, stir them into it, alternately with the meal, a little at a time of each. Beat the whole very hard. Bake in tins or cups, in a hot oven.

2. INDIAN MUFFINS.

2 eggs.
2 table-spoonfuls of white sugar.
3 cups of flour.
2 teaspoonfuls of yeast-powder.

1 heaping table-spoonful of Indian meal.
1 cup of milk.
1 table-spoonful of melted butter.
A little salt.

Sift the yeast-powder through the flour. Beat sugar and eggs together. When all the ingredients are well mixed, bake in hot iron roll-pans, well buttered. Bake 15 minutes. This receipt will make 1 dozen muffins.

3. INDIAN MUFFINS.

2½ cups of Indian meal.
1 pint of milk.
3 eggs.
2½ teaspoonfuls of yeast-powder.
3 teaspoonfuls of sugar.
A little salt.

1. RICE MUFFINS.

½ teacup of boiled rice.
¼ lb. of butter.
½ cup of sugar.
1 quart of milk.
½ cup of yeast.

1 teaspoonful of salt.

Add flour sufficient to make a thin batter.

Mix the ingredients (except the flour) very thoroughly; then stir in the flour. Let this rise overnight. In the morning bake in muffin-rings.

2. RICE MUFFINS.

½ cup of boiled rice. (Boiled soft and dry.)

2 table-spoonfuls of sugar.

Butter size of an egg.

1 pint of milk.

1 cup of yeast.

2 quarts of flour.

Salt.

Set the batter to rise at night. If, in the morning, it is found to be acid add a little soda. Bake in little pans, or muffin-rings.

1. MUFFINS.

1½ cups of milk.

1 egg.

Butter size of half an egg.

½ teaspoonful of soda.

1 teaspoonful of cream tartar.
Add flour sufficient to make this thick as cake.

This receipt is very nice with 3 cups of whortleberries and twice the quantity of milk added.

2. MUFFINS.

1 pint of milk.
½ cup of yeast.
A very little salt.

Stir in flour sufficient to make a batter. Cook in rings over the fire.

1. RYE MUFFINS.

8 cups of flour.
4 cups of warm water.
1 cup of yeast.
2 cups of rye meal.
6 table-spoonfuls of molasses.
Salt.

Set to rise overnight. Cook in rings.

2. RYE MUFFINS.

2 cups of rye meal.
1 cup of flour.

½ cup of molasses.
½ cup of yeast.
Salt.

Water to make this about as thick as soft gingerbread. Set to rise at night. In the morning dissolve ½ teaspoonful of soda in a little water. Stir it in, and put the cakes in small pans or muffin-rings. Let them stand 15 or 20 minutes before baking.

RYE DROP-CAKES.

4 table-spoonfuls of rye meal.
4 table-spoonfuls of flour.
2 eggs.
½ pint of milk.
½ teaspoonful of salt.

Beat well together. Bake ¾ of an hour.

RYE BISCUIT.

2 cups of rye meal.
2 cups of sour milk.
1½ cups of flour.
⅓ cup of molasses.
1 egg.

Salt.

1 teaspoonful of soda.

1. WHORTLEBERRY CAKE.

1 cup of butter.

3 cups of sugar.

4 eggs, well beaten.

1 cup of sour milk.

1 teaspoonful of soda.

5 cups of flour.

1 heaping quart of berries.

2. WHORTLEBERRY CAKE.

1 pint of milk.

1 cup of sugar.

2 eggs, well beaten.

½ cup of melted butter.

1 teaspoonful of cream tartar.

½ teaspoonful of soda.

1 quart of berries rolled in flour.

Add flour sufficient to make a thin batter. Bake in a quick oven.

GRAHAM BISCUIT.

½ pint of Graham flour.
½ pint of white flour.
½ cup of white sugar.
1 cup of sweet milk.
1 table-spoonful of butter.
½ cup of yeast.
Salt.

Set to rise overnight. In the morning add ½ teaspoonful of soda. Roll out, and cut like white biscuit.

GRAHAM GEMS.

2 eggs, well beaten.
2 cups of milk.
2 cups of Graham flour.
1 table-spoonful of sugar.
Salt.

Heat iron-clad very hot, butter it well, add mixture, and cook in a quick oven.

HOMINY CAKE.

1 full cup of boiled hominy.
⅔ pint of sweet milk.

1 egg, beaten a little.
1⅓ light cups of flour.
Salt.

Add milk to the beaten egg, then put in the hominy and salt. Mix well, to avoid lumps. Add flour, but do not stir much after the flour is added. Butter a shallow pan, pour in the mixture, and bake in a quick oven. Serve very hot, and in the pan in which it is baked.

SOUR MILK CAKES.

1 pint of sour milk.
1 pint of flour.
Butter size of a small egg.
1 table-spoonful of sugar.
1 salt-spoonful of salt.
½ teaspoonful of soda.

Bake in hot and well-buttered iron-clads.

1. BREAKFAST CAKES.

2 cups of Indian meal.
1 cup of rye meal.
2 cups of milk.
⅔ cup of molasses.
1 teaspoonful of soda.

2. BREAKFAST CAKES.

2 eggs, well beaten.
2 cups of milk.
2 cups of flour.
1 table-spoonful of sugar.
Salt.

Heat iron-clad very hot, butter it well, pour in the mixture. Bake in a quick oven.

BREAKFAST RUSK.

4 cups of flour.
½ cup of white sugar.
2 cups of milk.
2 eggs.
2 teaspoonfuls of melted butter.
2 small teaspoonfuls of cream tartar.
1 small teaspoonful of soda.

Bake in a long pan in a quick oven. Cut as you would cut sponge-cake.

SALLY LUNN.

3 eggs.
1 cup of fine sugar.

1 cup of milk.
Butter size of an egg (or $\frac{2}{3}$ of a cup).
3 cups of sifted flour.
2 teaspoonfuls of cream tartar.
1 teaspoonful of soda.

Mix the cream tartar in the flour. Dissolve the soda in the milk.

LAPLANDERS.

1 quart of milk.
1 quart of flour.
4 eggs.
2 table-spoonfuls of melted butter.
1 teaspoonful of salt.

Heat iron-clads, then butter them. Put in the mixture, and bake in a quick oven.

DROP CAKES.

1 pint of milk.
1 egg, well beaten.
$2\frac{1}{2}$ cups of flour.
Salt.

Heat iron-clads, then butter them well, and pour in the mixture. Bake in a hot oven.

TEA RUSKS.

2 cups of raised dough.
1½ cups of sugar.
1½ cups of milk.

Let stand until light, then work in sufficient flour to knead it. Add

½ cup of butter.
1 egg.
½ teaspoonful of soda (dissolved in a little cold water).

Roll, and cut out. Bake 25 minutes.

TEA CAKE.

2 cups of sugar.
3 eggs.
1 cup of milk.
Small piece of butter.
2 small teaspoonfuls cream tartar.
1 small teaspoonful of soda.
12 table-spoonfuls of flour.

PLAIN TEA CAKE.

2 cups of milk.
2 eggs.
Butter, size of an egg.
1 table-spoonful of white sugar.
2½ cups of flour.
2 small teaspoonfuls of cream tartar.
1 small teaspoonful of soda.

Bake in cups.

TEA ROLLS.

2 quarts of flour.
1 table-spoonful of butter.
3 table-spoonfuls of sugar.
½ cup of yeast.
Salt.

Mix thoroughly with 1 pint of scalded milk, when it is almost cold. This will seem very hard, but when raised will mould easily. Mix at night, and next morning mould. Roll out, and cut with a cake-cutter. Place a small piece of butter on one edge of each roll. Fold the other edge upon it. Let the rolls stand until raised again, then bake.

SPANISH BUNNS.

1 pound of flour.
½ pound of sugar.
¼ pound of butter.
3 eggs.
1 cup of fresh yeast.
A little mace.
Milk sufficient to make this the consistency of pound-cake.

Beat the eggs until they are very light. Rub the butter and sugar together, then add the eggs, mace, yeast, milk, and, lastly, stir in the flour. Mould, and put the bunns into the pan in which they are to be baked. Set the pan in a warm place. When the bunns are light, bake like loaf-bread.

ROMAN BREAD.

To eat with coffee or with wine.

A small quantity of raised dough.
1 table-spoonful of butter chopped fine in it.

Sprinkle the board with corn meal. Roll the dough as thin as possible on it. Sprinkle corn meal over the top of the dough. Cut out in fancy designs. Bake very brown. To be eaten cold.

RAISED BREAD.

5 quarts of flour.

1 large table-spoonful of butter mixed in the flour.

1 large table-spoonful of sugar put in the middle of the pan.

1 small table-spoonful of salt.

About 1 quart of quite warm water.

⅔ cup of fresh yeast.

Mix thoroughly, kneading it with the hands, and cutting it with a knife. Set it to rise overnight. In the morning let it rise a second time in buttered pans. Bake in a moderate oven, about 1¼ hours.

Yeast for this bread.

4 peeled potatoes boiled in 1 quart of water.

2 table-spoonfuls of flour.

⅔ cup of sugar.

1 pint of boiling water.

Mash and strain the potatoes. Pour the water in which they were boiled over them. Add flour and sugar, then the boiling water. When this mixture is almost cold, put in a gill of yeast. Let this rise until it foams well, then stir. When it rises again, put it into a jug. Keep in a cool place.

RAISED BREAD.

¾ cup of corn meal.
7 cups of flour.
Butter size of half an egg.
2 small teaspoonfuls of salt.
¾ cup of yeast.
1 pint of boiling water.

Put corn meal, butter, and salt together. On these pour the boiling water. When this becomes lukewarm, add yeast and flour. Make overnight, for breakfast the next morning.

GRAHAM BREAD.

1 teacup of white flour.
1 pint of warm water.
1 cup of yeast.
1 table-spoonful of Indian meal, scalded.
1 table-spoonful of molasses.
1 teaspoonful of salt.

As much Graham flour as can be stirred into this mixture with a spoon. Make overnight, and bake in the morning.

SUPERIOR YEAST.

Pare, boil, and mash 12 potatoes.
Then stir in 1 cup of white sugar.
1 quart of boiling water.
When cold, add 1 quart of cold water.
½ pint of fresh yeast.

Keep in a warm place 12 hours, or until it is thoroughly raised, when it will be ready for use. Shake well before using.

BISCUIT.

1 pint of milk.
1 cup of yeast.
¼ pound of butter and lard, mixed.
1 egg.
1 teaspoonful of salt.
1 teaspoonful of sugar.
Flour sufficient to make a rather stiff batter.

In the evening scald the milk. When it is cold, add the yeast, and stir. Put in the flour, and set away to rise. In the morning add butter and lard. Mix them thoroughly in the sponge, then add egg, salt, and sugar. Let this rise until it is very light. Mould the biscuit without much flour, and flat them down in the pan.

BRAN BISCUIT.

5 cups of flour.

1 cup of bran.

1 pint of milk and water; a little more milk than water, the water not very cold.

½ cup of yeast.

1 small teaspoonful of salt.

½ teaspoonful of soda.

Set this to rise overnight. In the morning heat iron-clads very hot, then butter them well. Pour in the mixture, and bake in a quick oven. When these biscuit are cold, they are very nice cut open, and covered with boiling milk. To be eaten with butter.

PANCAKES, GRIDDLE CAKES, AND FRITTERS.

RYE PANCAKES.

1½ cups of rye meal.
½ cup of Indian meal.
½ cup of flour.
2 small eggs.
1 table-spoonful of molasses.
1½ cups of milk.
¼ teaspoonful of soda.
½ teaspoonful of cream tartar.
Salt.

Drop from a spoon into hot lard. These cakes are intended for breakfast, to be eaten with syrup.

BREAD PANCAKES.

Raised dough, just ready for baking.

Cut it in strips or in fancy designs, and drop them in hot lard. When they are a handsome brown, drain them well, and send them to the breakfast-table very hot. To be eaten with syrup.

BUTTERMILK GRIDDLE CAKES.

1 cup of buttermilk.

Small ½ teaspoonful of soda allowed to the buttermilk.

Salt.

Sufficient flour to make a thin batter.

(Dissolve the soda in a very little boiling water.)

1. BUCKWHEAT CAKES.

1 pint of buckwheat.

1 pint of water.

⅔ cup of yeast.

Small teaspoonful of salt.

1 table-spoonful of molasses.

½ teaspoonful of dry soda.

Mix buckwheat and water. (In winter the water should be a little warm.) Then add yeast. Set away to rise overnight. In the morning add salt, molasses, and soda. (Beat the dry soda slowly into the batter.) If the yeast is not fresh and bright, a cupful must be used.

2. BUCKWHEAT CAKES.

1 quart of buckwheat.

1 table-spoonful of yeast.

Salt.

Cold water.

Put the salt in the yeast. Pour the yeast on the buckwheat. Add sufficient cold water to make this a thin batter. Let it rise well overnight, and bake on a griddle in the morning.

3. BUCKWHEAT CAKES.

1 table-spoonful of Indian meal, scalded.

1 pint of cold water.

2 common-sized cups of buckwheat flour.

1 small cup of yeast.

1 table-spoonful of molasses.

½ teaspoonful of soda.

Salt.

To the water add the molasses. Pour this on the hot meal. Then stir in the buckwheat. Next add yeast. Let this rise overnight. In the morning, just before cooking, put in the soda and salt.

SQUASH FRITTERS.

1 cup of squash (boiled and mashed).

1 egg.

2 cups of milk (or buttermilk).

About ¼ teaspoonful of soda.

Flour to make stiff enough to cook on a griddle.

RICE FRITTERS.

1 cup of boiled rice.
1 cup of flour.
1 cup of milk.
3 eggs.
Butter size of an egg.

Beat the eggs very light.

OMELETS.

1. OMELET.

6 eggs.
1 cup of milk.
Butter size of an egg.
1 table-spoonful of flour.
Salt.
Pepper.

Separate the whites and yolks of the eggs. Beat them thoroughly, as for sponge-cake. To the beaten yolks add the butter. To the flour put enough of the milk to make a paste, then mix it with the remainder of the milk. Add salt and pepper, and pour into the yolks. Put all into the omelet-pan, set it on the fire, and when the butter has melted, add beaten whites of the eggs, and stir until the mixture sets. Then put the pan in the oven for about 2 minutes. Double up the omelet, and serve it on a hot dish.

2. OMELET.

6 or 8 eggs.
Salt.
Pepper.

Separate yolks and whites of the eggs. Beat both very light. Put a little salt and pepper in the yolks. Then mix all together. Set the omelet-pan on the fire. Melt a small piece of butter in it, and pour in one half of this mixture (which is enough for 1 omelet). Do not brown too much. When ready to dish, fold one half over the other, and serve on a hot dish.

This can be seasoned with finely chopped boiled ham, chopped parsley, or with grated cheese.

3. OMELET.

4 eggs.
3 table-spoonfuls of cream.
Salt.
Pepper.

Beat yolks and whites separately. Add cream, salt, and pepper. Butter omelet-pan, and pour this in. Do not turn it in the pan, but when it is dished.

BAKED OMELET.

6 eggs.
1 pint of milk.
1 dessert-spoonful of butter.
1 table-spoonful of flour.
1 teaspoonful of salt.

Beat the eggs thoroughly. Smooth flour in a little cold

milk. Scald the pint of milk. When it cools a little, add the remainder of the milk, in which is the flour. Then add eggs, butter, and salt. Stir the mixture well, put it into a buttered dish, in which it is to be served, and bake for about 15 minutes.

MISCELLANEOUS.

BREAKFAST-DISH OF POTATOES.

8 or 10 cold boiled potatoes.
1½ table-spoonfuls of butter.
½ pint sweet milk.
Chopped parsley.
1 teaspoonful of flour.
Yolk of 1 egg.

Cut the potatoes in slices. Beat the yolk of the egg. Smooth the flour in a little cold water. Put the butter into a saucepan. When the butter has melted, add the flour and water. Stir well. Add milk, and stir continually. Do not let it scorch. Add chopped parsley, pepper, and salt. Let all come to a boil, then add the beaten yolk of the egg. Stir until this mixture thickens to a very rich cream. Then put in the potatoes. When they are heated through, put into a heated covered dish, and serve immediately.

WHOLE WHEAT.

1 pint of whole wheat.
1 teaspoonful of soda.
Salt.

Pick and wash the wheat. Put it in a steamer, with cold water sufficient to cover it well. Add soda. Boil until soft, then drain, and put it in cold water, rubbing it well with the hands. Wash it again in cold water. Then place it on the stove where it will get hot slowly. Salt to taste. Let it boil until it is very tender. To be eaten hot or cold, with cream.

SHIRRED EGGS ON TOAST.

Buttered toast.
1 egg to each slice.
Butter.
Pepper.
Salt.

Drop whole eggs into a dish. Set it in the oven. Let it remain there until the whites of the eggs are set. The moment the dish is taken from the oven break the eggs with a fork, add pepper, salt, and butter to taste. Then spread it on hot and crisp toasted bread, well buttered. Eggs prepared in this way are equally nice on Graham, brown, or flour bread, toasted.

FRIZZLED BEEF ON BLAZER.

Dried beef.
2 eggs.
Small piece of butter.

Pepper.
Salt.

Have ready some dried beef, cut in thinnest slices, and parboiled for a moment. Drain, and send to the table. Drop into the blazer a small piece of butter, and break the eggs upon it. Stir well. Add pepper and salt. Then put in the beef, and stir until the egg is well cooked.

OYSTER TOAST.

Dry toast.
Oysters.
Butter.
Pepper.
Salt.

Toast and butter the bread. Boil the liquor of the oysters first; then drop the oysters into the liquor and heat them through. Do not let them boil. When taken from the fire, add a little butter and pepper. Pour, while hot, on the toast, and serve.

1. WELSH RAREBIT.

¼ pound of fresh cheese. (Solid piece, size of a teacup.)
1 large cup of sweet milk.
A small piece of butter.

A pinch of dry mustard.
A little red pepper.
2 large crackers.
1 egg.

Roll the crackers. Beat the egg. Cut the cheese in thin, small slices. Place them in the frying-pan with the milk. Add beaten egg, butter, mustard, and pepper. Stir in the rolled cracker gradually. As soon as all is thoroughly mixed, turn the mixture out, and send to the table in a covered dish. To be eaten with dry toast.

2. WELSH RAREBIT.

1 pound of new cheese.
1 teaspoonful of olive oil.
1 teaspoonful of mixed mustard.
A little cayenne pepper.
½ pint of water.
Dry toast.

Cut cheese in small pieces. Add water. Stir over a hot fire until the cheese is melted. Add mustard, oil, and cayenne. Pour this mixture on hot, crisp, dry toast. Put into a covered dish, and serve at once.

3. WELSH RAREBIT.

1 pound of new cheese.
Butter size of an egg.

2 eggs.

1 dessert-spoonful of mixed mustard.

A little pepper.

Buttered dry toast.

Beat the eggs thoroughly. Cut the cheese in small slices. Put the butter in the frying-pan, add cheese, eggs, mustard, and pepper. Cook 5 minutes, stirring all the time. Pour the mixture over the dry toast, and send to the table very hot.

ANCHOVY TOAST.

Crisp, hot, dry toast, on which is spread anchovy paste.

OYSTERS ON BLAZER.

Raw oysters.

Butter.

Salt.

Pepper.

Drain the oysters thoroughly. Drop them into the blazer. As more liquor boils from them, remove it. Then put a good-sized piece of butter on them. Sprinkle them with salt and pepper. Let them cook 3 or 4 minutes with the cover of the blazer over them.

CALF'S LIVER.

1 pound of calf's liver.
Sweet marjoram.
Clove.
Pepper.
Salt.
1 teacup of cream.

Put the liver, with just enough water to cover it, in the saucepan. When it is tender, bruise it with a wooden spoon. Add the seasoning and cream. Mix thoroughly. Wet a mould, and put the mixture in it. To be eaten cold.

1. VEAL LOAF.

3½ pounds of finest part of a leg of veal.
A large slice of salt pork.
6 soft crackers.
1 egg.
1 small table-spoonful of salt.
1 small table-spoonful of pepper.
1 small nutmeg, grated.

Chop the raw veal and pork very fine. Pound the crackers fine. Add grated nutmeg, with salt and pepper, to the meat. Add beaten egg and crackers. Mix thoroughly, and mould in a buttered bowl. Cover with cracker

crumbs and bits of butter. Place bowl in a pan containing a little water. Bake about 1½ hours, basting often with water from the pan. To be eaten cold, cut in slices.

2. VEAL LOAF.

3 pounds of uncooked veal.
¼ pound of salt pork.
2 beaten eggs.
3 teaspoonfuls of salt.
2 teaspoonfuls of pepper.
1 teaspoonful of sweet marjoram, or parsley.
1 cup of pounded crackers.

Chop the veal and pork very fine. Add the other ingredients, and knead like bread. Press it hard in a buttered dish, and bake 1½ hours. To be eaten cold, cut in slices, for lunch or for tea.

3. VEAL LOAF.

Hind quarter of veal.
3 slices of salt pork.
3 slices of bread.
3 eggs.
Milk.
Salt.
Pepper.

Break the bread in small pieces. Put them in the oven to dry, then roll them with a rolling-pin. Chop the veal and pork together, add the beaten eggs, bread crumbs, salt, and pepper. Wet all quite soft with milk. Put into a buttered baking-dish, and bake 2 hours. When done, it will turn out in the form of the dish. To be eaten cold.

CHICKEN SALAD AND SALAD DRESSING.

CHICKEN SALAD.

Chickens.
Lucca oil.
Sweet cream.
Yolks of eggs.
Mustard.
Salt.
Pepper.
Vinegar.
Lettuce.
Olives.
Pickled beets.
A very little sugar.

The great object in making a good salad is not to have any one ingredient predominate. Boil the chickens perfectly tender, in water in which a handful of salt has been thrown. When they are cold, cut them up very fine, discarding all the very dark meat, such as legs, etc. Add salt, if it is needed. A little extract of celery, with enough rich sweet cream to thoroughly moisten the chicken, but not enough to make it as moist as salad should be, must

now be added. To each chicken the yolks of at least 2 raw eggs. Rub them thoroughly with a silver fork. Add to them as much mustard as is thought necessary, a *very little* sugar, and a soupçon of cayenne pepper, also salt. Then add slowly, drop by drop, stirring all the while one way, fine, pure Lucca oil. (A good-sized dish of salad will require at least a large-sized bottle of oil.) If the oil is added slowly enough, it will become very thick, without the appearance of oil about it. Just before it is done, add vinegar to taste. Then mix a portion of the dressing with the chicken and lettuce (the lettuce having previously been broken fine with the fingers, not cut). Pour the remainder of the dressing over the chicken after it has been placed on the dish in which it is to be served. Garnish it with slices of hard-boiled eggs, olives with the pits taken out, and bits of pickled beets cut in fancy forms.

1. SALAD DRESSING.

Yolks of 4 eggs.
5 table-spoonfuls of Lucca oil.
1 cup of cold new milk.
½ cup of vinegar
Salt.
Mustard.
Pepper.

Beat the eggs and oil slowly together. Add milk and vinegar. Set the saucepan on the fire. Let it remain there

until the mixture becomes thick as custard. Stir all the time it is over the fire. Set away to cool. When cold, season with the salt, mustard, and pepper. This mixture will keep 1 or 2 weeks.

2. SALAD DRESSING.

Lucca oil.
Milk.
Vinegar.
Mustard.
Salt.

1 teaspoonful of mustard wet with 1 teaspoonful of milk. Rub to paste. Add a little oil, then milk, then oil and milk again, repeating this until you have as much dressing as you wish to have. Then add a pinch of salt, and 1 table-spoonful of vinegar (more or less, according to taste). Mix in a cool place. Have the oil cold.

SOUPS.

BLACK BEAN SOUP.

1 quart of black beans.
A knuckle of raw veal.
2 onions.
⅔ tumbler of wine. (Sherry is best.)
1 lemon.
3 or 4 eggs.
½ table-spoonful of cloves.
½ table-spoonful of allspice.
Pepper.
Salt.

Soak the beans overnight. In the morning turn off the water, and add 7 quarts of fresh water and the raw veal. Let this boil 1 hour. Skim well. Add onions, cut fine, cloves, allspice, pepper, and salt. Boil 3 hours longer. Strain through a colander, rubbing the beans gently. Cut some of the meat in ½-inch pieces. Add them to the soup. Put the meat back into the pot, add the wine, and the lemon sliced and quartered. Let it boil up 3 or 4 times. Have ready in the tureen the eggs boiled hard and sliced, and forced-meat balls, made quite small. Pour the soup on them, leaving out the knuckle of veal.

MOCK TURTLE SOUP.

Made of the Black Bean.

1 pint of black beans.
2 onions.
2 bunches of celery.
Marrow-bone of beef, or cold roast beef.
1 table-spoonful of catchup.
1 lemon.
2 eggs.
1 bunch of thyme.
1 teaspoonful of salt.
1 small teaspoonful of cloves.
1 small teaspoonful of pepper.

Soak the beans overnight. In the morning pour off this water, and add 4 quarts of fresh water to the beans, the onions, and celery cut up fine, salt, cloves, pepper, and thyme. Put in the beef, and boil for several hours. Then set it aside until the next day, for the fat to rise. Remove the fat, add the catchup, and let the soup come to a boil. Just before serving, add the lemon, sliced, and the hard-boiled eggs, also sliced.

1. TOMATO SOUP.

This receipt will make 4 quarts of soup.

2½ quarts of beef stock.
¼ pound of butter.
2 onions.
1 carrot.
1 beet.
1 turnip.
2-quart can of tomatoes.
3 table-spoonfuls of flour.
1 dessert-spoonful of sugar.
Salt.
Pepper.

Peel and cut the vegetables. Boil them in the stock ¾ of an hour. Then strain the stock carefully, not allowing any vegetables to pass through the sieve. Add the tomatoes, and let boil 15 minutes. Strain again. Add the salt and pepper to taste. Then in a large saucepan put the butter, and heat until it is a light brown. While it is hot add the flour. Take this from the fire, be sure it is well mixed, and add the stock to it, mixing thoroughly. Put in the sugar. Stir well until it boils. Skim, and pour it into the tureen.

2. TOMATO SOUP.

1 quart of milk.
6 good-sized tomatoes (or ½ can).
1 ounce of butter.
1 table-spoonful of flour.
1 lump of sugar.
A little mace.

Cut the tomatoes in pieces. Cook slowly 15 or 20 minutes. Boil the milk in a milk-boiler. Cool the milk and the tomatoes, then rub the tomatoes through a sieve into the milk, adding the flour (made smooth with a little cold water) and the butter. Put the sugar in the milk. Boil a little mace in it, after the tomatoes have been added. Put the kettle on the fire until the soup is hot. Stir frequently. Strain through a sieve into the tureen.

SUCCOTASH SOUP.

18 ears of corn.
A piece of raw veal.
1 pint of shell beans.
1 quart of milk.
Pepper.
Salt.

Cut the corn from the cobs. Boil the cobs with the

meat for 3 hours, then add the beans, and afterwards the corn. Finally, the boiling milk and seasoning.

LOBSTER SOUP.

1 large or 2 small lobsters.
1 quart of milk.
3 hard crackers.
Butter size of an egg.
Red pepper.

Chop the lobster, not very fine. Pound the crackers. Mix the tom-alley (or green of the lobster) and cracker together, with the butter and pepper. Work all well together. Boil the milk, and pour it over this paste, stirring the milk in gradually. Then put in the chopped lobster, and boil up once, stirring all the time. If you have the coral of the lobster, grate it, and put it in.

CLAM SOUP.

1 pint of clams.
A knuckle of veal.
3 bunches of celery.
2 onions.
3 soda crackers.
A piece of a red pepper.
Some butter.

Boil the veal in sufficient water (6 or 7 quarts) for 2 hours, with the onions, green part of the celery, salt, red pepper, and hard part of the clams added. Strain off the liquor, put it in another kettle, return it to the fire, and add the butter, then the pounded crackers, and lastly the soft part of the clams. Scald up once, and serve.

OYSTER SOUP.

100 oysters.
½ pound of butter.
2 quarts of milk.
A very little flour.

Drain the oysters thoroughly of their liquor, put them in a stewpan, and take out the remaining liquor as it boils from them. Then add the butter. Let them gently simmer until they are cooked. Thicken 1 cup of the milk with 1 small table-spoonful of flour. Add the remainder of the milk to the oysters, then put in the thickened milk, and let all simmer for a few moments, just long enough to cook the flour sufficiently. Take from the fire immediately, and serve.

CHOWDER.

Fresh cod, or haddock.
4 slices of pork.
Potatoes.
Onions.

6 or 8 hard crackers.
Milk.
Flour.
Salt.
Pepper.

Put the pork into a frying-pan. Fry it out: then take the dry pieces, and put them in a kettle. Put a layer of fish over them. Sprinkle it with salt, pepper, and flour. Then add a layer of cut potatoes, and 3 or 4 slices of onions; then another layer of fish, and so on. Cover with cold water. Put the kettle on the fire. When the chowder begins to boil, let it boil 20 minutes. About 5 minutes before it is done, dip the hard crackers in cold water, and lay them on the top. Just as it is taken from the fire add a little milk.

CHICKEN SOUP.

White soup made of chicken broth, or of veal.

Chicken, or veal broth.
3 eggs.
3 teaspoonfuls of ground rice.

To the broth add the ground rice, boiled in milk. When ready to serve, beat up and put into the soup-tureen the 3 eggs (which must be very light). Pour the broth over them, stirring as it is poured into the tureen slowly and constantly until thoroughly mixed.

POTATO SOUP.

9 boiled potatoes.
1 quart of milk.
Nearly 1 cup of butter.
1 medium-sized onion.
Salt.
Pepper.

Boil, mash, and strain the potatoes through a sieve. Add milk, onion cut fine, salt, pepper, and butter. Put all in a saucepan and let it come to a boil.

FISH.

CUSQUE À LA CRÊME.

2 or 3 pounds of halibut.
1 quart of milk.
1 teacup of flour.
2 small onions.
$\frac{1}{4}$ pound of butter.
Nutmeg.
Salt.
Pepper.
Bread crumbs.
Wine.

Boil the halibut in water in which a little salt has been thrown. When done, flake it in fine flakes from the bones. Put the milk and onion (chopped fine), in a stewpan. Let the milk come to a scald; then add flour (which has been made smooth with a little cold water) and seasoning. Stir until it thickens; then add butter. Strain through a sieve. Put some of the mixture on the dish in which it is to be served; then put in alternate layers of fish and sauce, finishing with the sauce on top. Sprinkle the sauce with bread crumbs. Place the dish in the oven for a delicate

brown to the fish. (A small quantity of wine added to the seasoning is an improvement.)

BAKED CUSK.

Cod or halibut.
1 quart of cream.
¼ pound of butter.
Whites of 6 eggs.
Celery.
1 lemon.
A few whole cloves.

Boil the fish in salted water for 20 minutes. Set the kettle on one side of the range, to parboil the fish, for 1 hour. Take out the bones, form it on the dish in which it is to be served, making it as near the shape of the fish as possible. Make a dressing of the cream, whites of the eggs (well beaten), chopped celery, cloves, and lemon juice. (The lemon juice to be added after the eggs are put in.) Pour this over the fish. Bake for 20 minutes, until it is a handsome light brown color.

A HANDSOME DISH OF FISH.

Cusk or halibut.
Cream or butter.
1 lemon.

Lemon peel.
Parsley.
White of egg.
Nutmeg.
Salt.
Pepper.
Mashed potatoes.

Boil the fish in water well salted. Flake it nicely from the bones. Add sufficient cream or butter to make it moist. Flavor with the grated lemon peel, a little nutmeg, salt, and pepper. Edge the dish in which it is to be served with mashed potatoes. Place the fish upon the middle of the platter, ornament the top of it with the beaten white of an egg. Let the dish stand in the oven long enough to heat the fish through. Parsley and slices of lemon must be added after the dish is taken from the oven.

DEVILLED LOBSTER, OR CRAB.

4 small lobsters.
A handful of parsley.
Butter size of 1½ eggs.
4 eggs.
½ loaf of stale bread.
Pepper.
Salt.

Chop the lobsters and parsley very fine. Add pepper and salt to taste. Add beaten eggs, butter, and bread crumbs. Mix all the ingredients thoroughly, and pack them solidly in the shells. Bake and serve in the shells.

BAKED LOBSTER.

2 medium-sized lobsters.
1 small onion.
1 pint of milk.
Yolk of 1 egg.
1 teaspoonful of flour.
Butter size of ½ an egg.
Cracker crumbs.
Salt.
Pepper.

Chop the lobster fine. Scald the milk, with the onion chopped fine in it. Add flour (made into a paste with a very little cold milk). Add salt, pepper, and butter. Put the lobster in the dish in which it is to be served. Pour the dressing over it, and sprinkle bread crumbs on the top. Bake about half an hour.

BUTTERED LOBSTER.

1 large or 2 small lobsters.
½ pint of cream.

2 ounces of butter.
2 teaspoonfuls of vinegar.
1 glass of white wine.
Nutmeg.
Cayenne pepper.
Salt.
Curry (if you choose).

Cut the meat of the lobster into pieces the size of a bean. Put it into a stewpan with the seasoning, vinegar, and wine. When this boils, add the butter, rubbed in the flour, and the cream. Stir for 10 minutes constantly. Wash the coral thoroughly, mix it with the tom-ally (or green of the lobster), and add to the mixture. Serve in a hot covered dish for tea.

FISH PIE.

3½ pounds of salmon or halibut.
⅓ more of raw potato than fish.
Nearly 1 quart of milk.
Small piece of butter.
Yolk of one egg.
Salt.
Drawn butter for sauce.

Boil the fish in water with salt in it, so as to serve for the

table. Take out the bones, and mash the fish very fine. Cut the raw potatoes in thin slices. Put the fish and potatoes in the dish in alternate layers, adding salt, butter, and milk. Brush over the top with the yolk of the egg. Bake 1 hour.

Drawn butter for sauce.

Less than 1 pint of boiling milk.
2 table-spoonfuls of butter.
½ teaspoonful of flour.
1 hard-boiled egg.
Salt.

Beat the butter and flour together. Add the boiling milk. Stir well. Put this over the fire to boil for a moment. Add salt, and the hard-boiled egg, chopped fine.

OYSTER PIE.

50 oysters.
2 eggs.
2 teaspoonfuls of flour.
¼ pound of butter.
A little vinegar.
Chopped parsley.
Nutmeg.

Pepper.
Salt.
Pastry.

Beat the eggs until they are very light. Drain the oysters from their liquor. Put them in a stewpan, and let them simmer for 5 minutes. Meanwhile, melt the butter (do not let it boil), and stir the flour in it, until it is perfectly smooth. To the butter add the beaten eggs, chopped parsley, nutmeg, pepper, salt, and vinegar. Mix well, and add this to the oysters. Let all simmer together for 10 minutes ; then put into the paste. Place in the oven immediately, so that the under crust may not become clammy.

ESCALOPED OYSTERS.

2 quarts of solid oysters.
1 dozen of soft crackers. (Pounded fine.)
1 cup of oyster juice.
Piece of butter.
1 cup of fine Sherry wine.
Pepper.
Salt.
Mace.

In a deep dish in which the oysters are to be served, place alternate layers of cracker crumbs and oysters, beginning with the crackers. Season each layer of oysters

with mace, salt, and pepper. When the dish is full, put a lump of butter on the top of the cracker crumbs. Pour the oyster juice, then the wine, over the crumbs. Bake 30 minutes.

ITALIAN FISH.

4 pounds of bass.
1 can of tomatoes.
2 onions.
1 small cup of sweet oil.
Salt.
Pepper.
Sugar.

Stew the tomatoes 1 hour. Season them with salt and pepper. If they are too acid, add 3 lumps of sugar. Slice the onions, and fry them in the oil. Cut the fish in square pieces. Put it in the saucepan with the onions and oil. Strain the tomatoes on the fish, and stew an hour or more, the stewpan being closely covered. The fish must look red on the outside.

STEWED FISH.

Cod, bass, or halibut.
2 or 3 large onions.
A little good soup stock.

Harvey Sauce.
Pepper.
Salt.
Flour.

Wash the fish, and dry it. Sprinkle it with pepper, flour, and salt. Fry the onions, then put the fish in with them, and cook until brown. Add the soup stock, and let it stew. Then put in the Harvey Sauce.

STEWED LOBSTER.

1 or two lobsters.
Butter size of an egg.
A little good wine.
Nutmeg.
Salt.
Mace.
Water.

Cut the lobster in small pieces. Grate nutmeg over it. Sprinkle salt on it, and a little mace. Add the butter. Put all in a saucepan, with ½ cup of water. Stew 10 minutes only. Then add the wine.

BELLA'S BROILED OYSTERS.

1 pint of solid oysters.
1 pint of milk.

Butter size of ½ an egg.
1 egg.
Cracker crumbs.
1 teaspoonful of flour.
Salt.
Pepper.

Beat the egg. Roll the crackers. Drain the oysters. Rub each oyster in the beaten egg, then roll it in the crumbs, and broil nicely over a quick fire. Make a dressing of the milk, which must be scalded; add the flour (which has been smoothed with a little cold water), the butter, pepper, and salt. Let it boil up once; then pour over the broiled oysters, and serve very hot.

YARMOUTH BLOATERS.

Split the fish down the back. Cut off the head and tail. Broil both sides over a quick fire. Send to the table with hard crackers well toasted, and a small dish of butter.

FRIED OYSTERS.

1 pint of solid oysters.
1 egg.
Cracker crumbs.
Sweet oil.

Beat the egg. Roll the crackers very fine. Drain the

oysters from their liquor. Dip them first in the egg, then in the crumbs, and fry in the sweet oil. Serve very hot.

PICKLED MACKEREL.

12 fine mackerel.
1 teacup of salt.
A little more than ½ cup of allspice.
Scant ½ cup of cloves.
Scant ½ cup of pepper.
Vinegar.

Cut the mackerel in 3 parts, heads, tails, and fins. Put them into 2 one-gallon jars. Add salt, allspice, cloves, and pepper. Mix all together, and roll the fish in it. Fill the jars within 1 inch of the top with vinegar. Tie thick brown paper over the top of each jar. Grease the paper well, and place the jars in the oven, to remain there for 9 hours. (If the vinegar cooks away, more must be added.)

MEATS.

DAUBE.

4 pounds of round of beef.
2 good-sized carrots.
2 onions.
Wine.
Tomatoes.
Spiced stuffing.
Walnut catchup.
Sage.
Clove.
Salt.
Pepper.

Rub the beef with salt, pepper, and clove. Put it into a kettle, and cover it with water. Cut the carrots and 1 onion into small pieces. Add them, and boil them with the meat, until the meat is perfectly tender. Prepare a stuffing highly spiced. When the meat is thoroughly boiled, put it in a dripping-pan, and cover it with the stuffing. Skim out the vegetables, and put them on top of the stuffing. Put the tomatoes into a saucepan. Add 1 onion, chopped fine. Let them stew gently; then add

pepper, salt, and a little flour (made smooth in a table-spoonful of cold water). Just before it is taken from the fire, add a piece of butter size of ½ an egg. Strain, and add the soup from the kettle. Put in a little good wine, and some walnut catchup. Pour a bowlful of this gravy over the meat, and bake until the stuffing is done, basting often. Much gravy must be made, and served on the dish with the meat. Send to the table very hot.

GROUSE.

2 grouse.
1 cup of butter.
1 large table-spoonful of flour.
1 large cabbage.
2 onions.
Sufficient soup stock to cook the cabbage.
Salt.

Put the butter into a saucepan. Set it on the fire. Let it remain until the butter melts. Just as it browns, stir in the flour (made smooth in a little cold water). Put in the grouse, and brown them. Take them out, and put them where they will keep warm. Separate the leaves of the cabbage, sprinkle them with salt, and cover them with boiling water. Take them from the water and put them in the browned butter. Add the onions, and sufficient soup stock to cook the cabbage. Let it cook two hours, tightly covered. Then put in the grouse, and let them cook at least 1 hour longer.

FRIED CHICKEN, WITH MUSHROOMS OR TRUFFLES.

1 chicken.
Sufficient sweet oil to fry the chicken.
Beef stock.
Chopped parsley.
Flour.
Mushrooms, or truffles.
Eggs.

Cut the raw chicken into 10 parts. Fry both sides of it in the sweet oil until it is brown. Add the chopped parsley. Dredge with flour. Fill the sauté-pan with beef stock. Cover close, and stew in the oven until the chicken is done. Add mushrooms or truffles. Fry some eggs on both sides, and serve with the chicken.

MOCK DUCK.

A steak from the rump of beef.
1 slice of pork.
Chopped bread.
Onions.
Sage.
Sweet marjoram.
Pepper.
Salt.

Cover the steak with a dressing made of the chopped bread, pork, onions, sweet marjoram, sage, pepper, and salt. Roll the meat and tie it. Put some of the dressing on top of it, and put some pork on the dressing. Place this in a pan in which is 1 pint of water. Cover tight. Let it cook slowly in the oven for 3 hours. Then take off the lid, brown quickly, and serve hot.

BLANC DE VEAU.

A brisket of veal.
Yolks of two hard-boiled eggs.
1 cup of milk.
Flour.
Butter.
Salt.
Pepper.

Cut the veal in pieces; boil them at least 1 hour. Make a gravy of the water in which it is cooked; thicken it with a little flour (made smooth in a small quantity of water). Add the boiled yolks of the eggs mashed fine, a little butter, and the milk. Sprinkle with salt and pepper. Stew gently until tender. To be eaten hot.

STEWED FOWL.

A young fowl.
Oysters.

Flour.

Butter.

Fill the inside of the fowl with oysters. Put it in a jar, or tightly closed tin pail, and plunge it into a kettle of water. Boil 1½ hours (longer, if the fowl is not young and tender). There will be a quantity of gravy from the fowl and the oysters in the jar. Add to it a little flour (made smooth in a small quantity of water), some butter, and more oysters with their liquor. Serve this with the fowl, which will be very white and tender. All the fine flavor lost in ordinary boiling will be preserved.

SLICED MUTTON OR BEEF, ON BLAZER.

Slices of cold mutton or beef.

Currant jelly.

Butter.

Salt.

Pepper.

Drop a piece of butter into the blazer. When the butter is melted, stir in some currant jelly, pepper, and salt. Then lay in the cold meat. After it has cooked a moment on one side, turn it, and cover the blazer for a few moments.

MUFFATINES.

Cold beef or mutton.

Tomato.

Currant jelly.
Beef stock.
Salt.
Pepper.
Curry.
Pastry.

Chop the beef or mutton. After seasoning it well, roll it in pastry, making it in the form of a lobster. Prick it carefully, and bake. Pour around it, when served, a gravy made of beef stock, seasoned with tomato, jelly, salt, and pepper. A pinch of curry can be added, if you choose.

BOUILLI BEEF.

5 or 6 pounds of round of beef.
Celery.
Carrots.
Cloves.
Soy.
Browned flour or sugar.
Salt.

Wash the beef thoroughly in cold water. Put it into fresh cold water, and salt it. Boil slowly 5 or 6 hours. Skim well. Add celery, carrots, a few cloves, and a little soy. Let the meat be covered. Brown the gravy with browned flour or sugar.

VEAL OLIVES.

Large slices from a leg of veal.
Grated bread.
3 eggs.
1 or 2 onions.
A few cloves.
Butter.
Salt.
Pepper.

On each slice of the meat put a stuffing made of the grated bread, egg, onion, butter, salt, and pepper. Roll each piece up tightly, and tie with a thread. Stick a few cloves into each slice. After they are put in the skillet, with butter, and the onions chopped fine, grate bread thickly over them. When done, lay them on a dish. Make the gravy by adding thickened flour and seasoning, and pour it over them. Take the threads off. Garnish with the eggs, boiled hard. To be cut in slices at the table.

1. CURRY. (BOMBAY.)

1 chicken, or $\frac{1}{2}$ pound of veal cutlet.
$\frac{1}{2}$ cup of butter.
1 onion.

2 dessert-spoonfuls of best curry powder.
1 full cup of beef stock.
1 cup of rice.
Juice of 1 lemon.
Milk of 1 cocoanut, or ½ cup of cream.
2 table-spoonfuls of fine grated cocoanut.
A little corn-starch.
Salt.

The cocoanut milk and grated cocoanut should stand 2 hours before being used.

Put the butter into a stewpan, add the onion, and a teaspoonful of salt. When the onion is slightly brown, add the chicken, cut in square pieces, or the veal cutlet, cut in the same way. Add the curry powder dry. Add cocoanut milk, and grated cocoanut. (If sweet cocoanut cannot be had, use ½ cup of cream.) Then add the beef stock. If not thick enough, use a little corn-starch, as the gravy should be thick. Just before serving, add the juice of ½ a lemon. This is to be eaten with rice, served in a separate dish.

To prepare the rice.

Soak a cup of rice, well washed, for 10 minutes in cold water. Take it out with a spoon, and put it into boiling water. Add ½ teaspoonful of salt, and the juice of ½ a lemon. When cooked, the kernels should be separate.

2. CURRY.

Cold veal or chicken.
2 cups of milk.
1½ pounded crackers.
¼ teaspoonful of curry powder.
Butter size of an egg.
1 egg.
Salt.
Dry toast.

Chop the veal or chicken very fine. Put the milk on the fire, with the pounded crackers, salt, and curry. When boiling, add the meat. When the meat is heated, add the beaten egg. Add butter. Serve very hot, on buttered toast.

3. RICH CURRY.

Veal or chicken.
2 pieces of fat pork.
3 onions.
Curry powder.
Butter.
Flour.

Cut the meat in small pieces. Dry them on a napkin. Put the pork on the fire, and brown the onions in it. Take out the pork and onions, leaving the fat in the pan. Sprin-

kle as much curry powder over the meat as is thought to be sufficient, then brown it in a frying-pan, adding butter enough to cover the meat. Let it stew gently until it is tender. Just before it is done, stir some butter and flour together, and thicken the gravy with it.

PILAU. (A TURKISH DISH.)

Rich beef stock.

½ the quantity of rice.

Tomatoes.

½ pound of fresh butter.

Roast chicken, turkey, or lamb.

Pepper.

Salt.

Put the beef stock on the fire. Season it with tomatoes, pepper, and salt. While it is boiling, add the rice (which has been well washed). Let the two boil together for about 20 minutes, or until the soup is entirely absorbed by the rice. Melt the butter quickly. Mix it immediately with the rice, and serve in 5 minutes. If it is desired to have meat in the pilau, cut it in small pieces, and put it into the rice while it is boiling, about 10 minutes before taking it from the fire, and before the butter is put in.

RISOTTO. (AN ITALIAN DISH.)

Sweet oil, or butter.

2 onions.

1 cup of raw rice.
Beef stock.
Tomatoes.
Cheese.
Sugar.

Chop the onions very fine, and brown them in the sweet oil or butter. Put the raw rice in a spider, and pour over it enough soup stock to cover it. When the rice has absorbed the soup, pour more soup over once or twice, then pour stewed and strained tomatoes, sweetened a little, over it, and send it to the table very moist. To be eaten with grated cheese.

PICKLED CORNED LAMBS' TONGUES.

3 dozen corned lambs' tongues.
3 table-spoonfuls of cold vinegar.
2 tumblerfuls of water.
1 table-spoonful of whole pepper-corns.
2 table-spoonfuls of whole allspice.
1 table-spoonful of whole cloves.

Boil the tongues until a fork will run through them easily. Peel them. Add the vinegar, water, and spices. The vinegar should be of the strongest quality. The tongues must stand twenty-four hours before they are fit to eat.

SIDE DISHES FOR DINNER.

GÂTEAU AU RIZ.

Sufficient boiled rice to fill a mould.
2 beaten eggs.
Extract of vanilla or lemon.
Bread crumbs.

Steam the rice. Salt it well. Do not stir it, but shake the pan gently. When it is nearly done, add rich milk, and let it steam until the milk is absorbed sufficiently. When it is done, add the beaten eggs and the flavoring. Butter a mould. Strew bread crumbs on the bottom of it. Put in the rice, and bake it about ½ an hour. Turn it out of the mould, and serve very hot.

RICE CROQUETS.

Boiled rice.
Beaten egg.
Lemon or vanilla flavoring.
Bread crumbs.

These croquets are made the same as "gâteau au riz," except that the rice is made into rolls, covered with beaten

eggs, then with bread crumbs, and dropped into hot lard, to be cooked until they are a handsome brown. Place parsley on the edge of the dish in which they are served.

CHICKEN CROQUETS.

Cold chicken.
Chopped parsley.
A little cream.
Grated cracker.
Lemon flavoring.
Salt.
Pepper.
Mace.

Cut the chicken very fine. Season it with salt, pepper, and mace. Add a good deal of chopped parsley. Moisten with cream sufficient to make a paste. Mould in a wine-glass, with grated bread or cracker on the outside of each croquet. Fry them quickly in hot lard. Brown them handsomely. A little lemon well mixed before moulding is an improvement.

FRITTERS WITH JELLY.

Rice fritters.
Currant jelly, or preserve.
Sugar.

On each fritter spread some currant jelly. Then roll the fritter, and sprinkle it with sugar after it is rolled. Serve very hot. (Fritters rolled in this way, with raspberry jam, or any rich preserve in place of the currant jelly, make an excellent dessert.)

CORN FRITTERS.

12 ears of green corn.
1 pint of new milk.
2 eggs.
A little flour.
Salt.

Grate the corn. To the milk add eggs, salt, and flour sufficient to make a batter. Add the corn, and bake like other fritters.

CLAM CAKES.

1 pint of clams.
3 eggs.
Flour.
Salt.

Mix the eggs with flour sufficient to make a stiff batter. Add salt and chopped clams. (The heads taken off, unless soft clams are used.) Drop and fry like pancakes. Send them to the table very hot.

MACCARONI.

Maccaroni.
Milk.
Egg.
Grated cheese.
Salt.

Soak the maccaroni in cold water, with a little salt in it, for a few moments. Place it on the fire to boil until it is soft. Add milk, and let it boil again. Butter the dish in which it is to be served, put a layer of maccaroni in it, then sprinkle grated cheese on it. Fill the dish in this way. Beat an egg. Add a little milk to it, and pour it over the maccaroni. Place the dish in the oven, to remain there until the maccaroni is a delicate brown. Send to the table immediately, placing the dish on a platter in which is a fine napkin.

CORN PUDDING.

To be served as a vegetable.

4 ears of corn.
1 pint of milk.
2 eggs.
Butter size of an egg.
3 table-spoonfuls of flour.

Salt.

Pepper.

Grate the corn very fine. Add beaten eggs, milk, and butter. Put in the flour (made smooth in a little cold water), salt, and pepper. Beat well, and bake about 1 hour.

VEGETABLES.

EGG-PLANT.

Egg-plant.
Eggs.
Flour.
Milk.
Salt.

Pare the egg-plant. Cut it in thin slices. Put it in salt and water. Let it stand for 2 hours. Dry it on a napkin. Make a thin batter of milk, flour, eggs, and salt. Roll each slice in this, and fry in butter.

OYSTER PLANT.

Oyster plant.
1 egg.
Butter size of an egg.
Pepper.
Salt.

Pare the plant. Boil it until it is tender. Mash it. Add the egg, butter, pepper, and salt. Mix well. Mould in balls. Fry in butter.

STEWED CELERY.

Celery.
Milk.
Butter.
Pepper.
Salt.

Cut the white part of the celery in square pieces. Boil it until a fork will run through it easily. Turn off the water, and add milk. Boil the milk until the celery in it is quite soft. Before dishing, add butter, pepper, and salt to taste. Place in a hot covered dish, and serve at once.

PUDDINGS.

1. CHOCOLATE PUDDING, WITH SAUCE.

½ cake of common chocolate grated. (Baker's, 2 cakes in 1 package.)
Vanilla to flavor.
Small ½ pint of soda-cracker crumbs.
Butter size of an egg.
½ pint of boiled milk.
Whites of 6 eggs.
½ cup of sugar.
Salt.

Boil in a mould for 1 hour. To be eaten hot.

Sauce.

Yolks of 6 eggs.
1 tumbler of Sherry wine.
½ large cup of sugar.

Beat the yolks very light. Put the sugar in the Sherry, then heat the wine. When it is very hot, add the beaten yolks. Stir quickly one way, until it thickens to a very rich cream. To be eaten cold.

2. CHOCOLATE PUDDING, WITH SAUCE.

½ pound of chocolate, grated.

½ of a vanilla bean, grated fine (or extract of vanilla in proportion).

¼ pound of almonds blanched and pounded like flour.

¼ pound of sugar.

12 eggs.

¼ pound of butter.

Rub the butter and sugar to a cream. Add yolks of the eggs, beaten thoroughly, then the almonds, next the chocolate, then the vanilla. Beat the mixture incessantly for ¼ of an hour. Beat the whites of the eggs to a froth. Add them, and cook instantly. (This pudding may be baked or boiled.) Bake 1 hour with a slow fire, or boil in a tin form for 2 hours.

Sauce.

1 quart of sweet cream. (1 pint will answer.)

Vanilla to taste.

½ table-spoonful of flour.

Smooth the flour in a little cold water. Put it in the cream. Set this on the fire. As soon as it begins to boil, remove. Flavor, and put in a tureen.

CHOCOLATE PUDDING.

1 quart of milk.
3 ounces of grated chocolate.
3 table-spoonfuls of corn-starch.
2 eggs.
½ cup of pulverized sugar.
Vanilla.
Salt.

Boil the milk. Stir in the chocolate, starch, sugar, and beaten yolks of the eggs. Bake. When the pudding is cold, beat the whites of the 2 eggs to a froth ; stir in ½ cup of pulverized sugar. Place this frosting on the pudding, and serve.

CREAM PUDDING.

5 eggs.
½ pint of fine sugar.
½ pint of very rich cream. (No matter if it is sour.)
1 small nutmeg, grated.
1 slice of German dry bread.
Currants.
Raisins.
Citron.

Grate the nutmeg in the sugar. Beat the sugar with the eggs and cream. Crumble in the bread. Stir a few times. Let this stand overnight. In the morning sprinkle sugar over the bottom of the dish in which the pudding is to be served, put in some currants, raisins, and citron, and cover with the mixture. Then add another layer of sugar and fruit, and put in more of the mixture, fruit again, and so on, until all is put in. Bake slowly for 2 hours. This will keep for weeks.

THE FAMOUS ENGLISH PLUM PUDDING.

2 pounds of stoned raisins.

2 pounds of currants.

2 pounds of suet, chopped very fine.

About 2 pounds of flour.

About 2 pounds of bread crumbs.

½ pound of fine, moist white sugar.

1 nutmeg, grated.

A little spice.

½ pound of citron, cut in very small pieces.

16 eggs, well beaten.

1 pint of new milk.

3 wineglasses of brandy.

Stir well with a wooden spoon. Do not wet the mixture too much, for if it is not very thick the fruit will settle.

The currants must be rolled in a little flour before being added.

It will take 6 hours to boil this. Boil in a bowl covered with a napkin. To be eaten hot, with wine sauce. When the pudding is brought to the table, it is to be blazing with burning brandy.

PLUM PUDDING.

1 cup of sweet milk.
1 cup of molasses.
2 cups of raisins or currants.
3 cups of sifted flour.
1 cup of suet, chopped very fine.
1 teaspoonful of soda.
Salt.

Put the soda in the molasses. Add milk, flour, suet, and salt. Steam or boil for 3 hours. Serve hot, with sauce.

CHRISTMAS PUDDING.

2 loaves of baker's bread.
7 eggs.
1 pint bowl of suet.
1 pound of raisins.
1 pound of currants.

1 nutmeg, grated.
A little clove.

Soak the bread in cold water. Then, after getting it as dry as possible, add the eggs well beaten, the suet chopped fine, stoned raisins, currants (which have been rubbed in a little dry flour), nutmeg, and clove. Boil for 2 hours. To be eaten hot, with a rich wine sauce.

MARYLAND CHRISTMAS PUDDING.

1 pound of grated stale bread.
1 pound of stoned raisins.
1 pound of currants (rolled in a little dry flour).
½ pound of citron.
½ pound of suet, chopped fine.
¼ pound of sugar.
6 eggs (the yolks and whites beaten separately, very light).
½ pint of milk.
Small teaspoonful of salt.
A wineglass of brandy.
A wineglass of Sherry.
Spices to taste.

Mix the bread, fruit, spices, and wine thoroughly; then put in the milk, which must have the yolks of the eggs,

well beaten, mixed in it as for custard. Last of all, beat in the whites of the eggs. To mix *thoroughly* is very necessary. Boil in a mould, from 6 to 8 hours. To be eaten hot, with a wine sauce.

GOLD AND SILVER PUDDING.

1 quart of milk.
6 eggs.
2 wineglasses of Sherry wine.
3 flat table-spoonfuls of flour.
1 cup of pulverized sugar.

Scald the milk. Mix the flour with a little cold water, and add to it. Add beaten yolks of the 6 eggs, and whites of 2. Bake this as you would bake custard. When it is cold, beat the 4 whites of the eggs to a stiff froth. Stir the sugar in lightly; add the Sherry. Put the frosting on the custard, set it in a hot oven for a moment, to brown the frosting. To be eaten cold. The custard should be baked early in the day.

1. LEMON PUDDING.

½ pound of apples, grated.
½ pound of fine sugar.
6 ounces of butter.
8 eggs, omitting the whites of 4.

Rind and juice of 3 lemons.
With or without pastry.

Bake $\frac{3}{4}$ of an hour. To be eaten cold.

2. LEMON PUDDING.

1 pint of fine bread crumbs.
1 quart of milk.
1 cup of sugar.
Yolks of 4 eggs.
Grated rind of 1 lemon.

Bake.

Frosting.

Whites of the 4 eggs.
1 teacup of sugar.
Juice of the lemon.

When the pudding is cold, beat the whites of the eggs to a stiff froth, and add sugar and lemon juice. Spread this on the pudding, and put it in a hot oven, for a delicate brown to the frosting. To be eaten with cream.

PUDDING.

1 cup of milk.
1 cup of butter.

1 wineglass of brandy.
1 cup of molasses.
1 teaspoonful of soda.
1 pound of raisins, stoned.
Cinnamon.
Nutmeg.
Cloves.
Flour sufficient to make stiff as pound cake.

Put the soda in the molasses. Stir. Add milk, flour, butter, brandy, and spices, lastly the raisins (which should be rolled in a little flour). Boil in a mould for 4 hours.

1. APPLE PUDDING.

6 large apples.
½ pound of butter.
6 eggs.
½ pound of sugar.
1 large lemon.
5 crackers, pounded.

Stew and strain the apples. When they are hot, add the butter, which has been beaten with the sugar. Add peel and juice of the lemon. Butter the dish in which the pudding is to be served, strew in cracker and apple alternately. Bake.

2. APPLE PUDDING.

8 fine apples, grated.

About the same quantity of stale bread.

3 eggs.

1½ pints of milk.

Sugar.

Cinnamon.

Bake 1 hour, in a slow oven. To be eaten with cream.

APPLES WITH RICE.

½ pound of rice, clear.

1 quart of fresh milk.

2 ounces of fresh butter.

¾ pound of sugar.

6 eggs (the yolks and whites beaten separately).

12 or 14 apples.

Cinnamon, or lemon peel to flavor.

Core and stew the apples. Add a little piece of butter and the flavoring. Boil the rice, milk, butter, and ¼ pound of the sugar together, until the rice is soft. Then add the beaten yolks of the eggs. Put the remaining ½ pound of the sugar into the beaten whites of the eggs, and mix. Lastly, add the apples. Put the mixture into China bakers, and bake in a hot oven.

PARADISE PUDDING.

3 eggs.
¼ pound of bread crumbs.
3 apples.
Wine.
Currants.
Juice of ½ a lemon.
Nutmeg.
Salt.

Mince the apples. Beat the eggs, and stir them into the bread crumbs and other ingredients. (Rub the currants in a small quantity of flour before they are put into the mixture.) Boil for 1½ hours. To be eaten hot, with sauce.

GENOISE PUDDING.

3 eggs.
Their weight in butter, sugar, and flour.
Stoned raisins.
Nutmeg.

Rub the butter and sugar to a cream. Add nutmeg. Butter a bowl, put some seeded raisins in it, then pour in the mixture. Cover the bowl with a cloth, and boil for 2 hours. To be eaten hot, with hot or cold wine sauce.

BATTER PUDDING.

1 quart of milk.
7 eggs.
14 table-spoonfuls of flour.
Apples or peaches.
Salt.

Beat the yolks and whites of the eggs separately, and until they are light as possible. Add them to the milk, then stir in the flour and uncooked apples or peaches cut in small pieces, and boil. If the pudding is to be baked, leave out the fruit, and put the mixture in heated and buttered cups. Bake about 20 minutes, in a quick oven. To be eaten hot, with a rich wine sauce.

BATTER PUDDING WITH SAUCE.

8 eggs.
8 table-spoonfuls of flour.
1 quart of milk.
Salt.

Sauce.

1 cup of sugar.
1 cup of wine.
1 cup of water.

For the pudding beat the whites and yolks of the eggs separately. Make them light as possible. Add milk and flour. Butter a dish, and bake. Send it to the table the moment it is taken from the oven. For the sauce, mix the sugar, wine, and water thoroughly, but do not cook them. (This pudding can be boiled. Put it in a cloth well floured, and boil for ½ an hour.)

COMADIAN POPOVERS.

2 cups of cream.

3 eggs.

Flour sufficient to make a thick batter.

Salt.

Beat the whites and yolks of the eggs separately. Add the cream, salt, and flour. Heat and butter the irons which come for this purpose, then pour in the mixture, and bake quickly. To be eaten with wine sauce, or with butter.

DUNDEE PUDDING.

1 cup of sugar.

½ cup of butter.

2 eggs.

1 cup of new milk.

2 cups of flour.

1 teaspoonful of cream tartar.

½ teaspoonful of soda.

Mix well, and boil for 3 hours.

FRENCH RICE PUDDING.

1 cup of rice.

1 quart of milk.

3 eggs.

1 lemon.

1 cup of white sugar.

Salt the rice, and steam it. When it is about half done add the milk, and let it steam until the rice is soft. Beat the yolks of the eggs, add them to the rice while the milk in it is scalding hot. Add the grated peel of the lemon. Sweeten to taste. Bake this, and when it is cold, make a frosting of the whites of the eggs beaten to a stiff froth. Stir the cup of sugar in lightly, and add the juice of the lemon. Put this on the pudding and return it to a quick oven to brown the frosting handsomely. To be eaten cold.

GROUND RICE PUDDING.

1 quart of milk.

7 eggs.

4 table-spoonfuls of ground rice.

2 lemons.

½ pound of butter.

Season to taste.

Scald the milk. Stir in the rice. Boil until it loses the raw taste. Stir in the butter, sugar, eggs, lemons (juice and grated rinds). If not perfectly smooth, pass through a sieve. To be baked.

RICE CREAM PUDDING.

1 quart of milk.

Small ⅓ cup of raw rice.

1 large cup of sugar.

Salt.

Bake in a slow oven for 4 hours. To be eaten cold.

VIRGINIA RICE PUDDING.

4 table-spoonfuls of rice.

1 quart of milk.

Piece of butter size of an egg.

1 lemon.

8 table-spoonfuls of powdered sugar.

4 eggs.

Wash the rice, salt it, and steam it. Just as it is nearly done, add the milk. Let it steam until the milk boils and

the rice is tender. Take from the fire, add the butter, and sweeten to taste. When this is cold, add the beaten yolks of the eggs and grated rind of the lemon. To the beaten whites of the eggs add the sugar and juice of the lemon. Beat until quite stiff. Put the rice in a pudding-dish, and place the whites of the eggs smoothly on top. Lay a piece of white paper over the dish, and bake the pudding a very light brown.

1. TAPIOCA PUDDING.

1 quart of milk.
1 cup of tapioca.
Salt.
Jelly, or preserve.
Cream.

Soak the tapioca overnight. In the morning set the milk on the fire. When the milk is quite hot, add the tapioca. Let them come to a boil. Mould. To be eaten cold, with jelly, or preserve and cream.

2. TAPIOCA PUDDING.

2 table-spoonfuls of tapioca.
1 quart of milk.
3 eggs.
1 teacup of sugar.
Vanilla.

Soak the tapioca overnight. In the morning put it into the milk; then add the beaten yolks of the eggs and the sugar. Boil this a little. When done, stir in the whites of the eggs (which have been beaten to a stiff froth), and flavor. Boil.

TAPIOCA CREAM.

3 table-spoonfuls of tapioca.
1 quart of milk.
Yolks of 3 eggs.
1 cup of sugar.
Salt.
1 whole egg.
Vanilla.

Scald the milk. Add the tapioca when the milk is very hot. Let it boil gently for ½ an hour. Add salt. Beat the eggs thoroughly; thin them with about ¼ a teacup of cold milk. Add sugar, and beat it in well. Then pour into the boiling milk and tapioca. Flavor when cold, and put on ice.

AMBROSIA PUDDING.

4 table-spoonfuls of tapioca.
3 pints of milk.
1½ cups of sugar.
1 wineglass of wine.

4 eggs.
Grated rind of 1 lemon.

Wash the tapioca. Soak it overnight in 1 quart of new milk. The next day boil gently until the tapioca is thoroughly swelled. Add 1 pint of milk, the sugar, lemon peel, and wine. Beat the yolks of the eggs slightly, and add them. Beat the whites of the eggs to a stiff froth, stir them in, and bake immediately. Set the pudding-dishes in a pan of hot water, and bake slowly for 2 hours. This receipt will make 2 small puddings.

MAIZENA PUDDING.

1 quart of milk.
2 table-spoonfuls of maizena.
5 eggs.
8 table-spoonfuls of white powdered sugar.
Extract of lemon.
Salt.

Boil the milk. Stir in the maizena, yolks of the eggs (well beaten), 5 table-spoonfuls of the sugar, and some salt. Be careful not to let it burn as it thickens. Take it from the fire. When somewhat cool, flavor it, and pour it into 2 dishes. Beat the whites of the eggs to a stiff froth, and add the remaining 3 table-spoonfuls of the sugar. Flavor this, and spread it on top of the 2 puddings. Set them in the oven, to remain there until the frosting browns.

1. INDIAN PUDDING.

1 quart of milk.
5 table-spoonfuls of Indian meal.
1 cup of molasses.
2 eggs.
Salt.

Boil the milk. When it is boiling, stir in the meal gradually. Add the molasses and salt. Stir well. Pour into a dish, and set away to cool. When cold, add the eggs, well beaten, and bake for 3 hours.

2. INDIAN PUDDING.

1 quart of sweet milk.
1½ cups of Indian meal.
A cup (not quite full) of molasses.
2 eggs.
Butter size of ½ an egg.
A little sugar.
Cinnamon.

Boil the milk. When boiling, sift in the Indian meal gradually. Take from the fire, and add the molasses, eggs (well beaten), sugar, butter, and cinnamon. Bake in a slow oven for 2½ hours.

3. INDIAN PUDDING.

4 table-spoonfuls of Indian meal.
1 quart of milk.
1 full cup of molasses.
Salt.

Boil 1 pint of the milk. Sift the meal into it gradually. Take from the fire, and add the molasses and salt. Stir. Add the remaining pint of milk (cold), and do not stir the mixture after it is put in. Bake in a deep dish, with a slow oven, for $2\frac{1}{2}$ hours.

TAYLOR PUDDING.

$\frac{2}{3}$ cup of butter.
4 eggs.
1 cup of molasses.
1 cup of sour milk.
$1\frac{1}{2}$ small teaspoonfuls of soda.
Salt.
Flour to make a thin batter.
Cloves.
Allspice.
Cinnamon.

Boil. To be eaten hot, with sauce.

SAGO PUDDING.

1 quart of milk.
4 eggs.
3 table-spoonfuls of sago.
1 cup of sugar.
1 wineglass of wine.
Salt.
Extract of lemon to flavor.

Soak the sago in a small quantity of cold milk. Scald the quart of milk. Beat the yolks and whites of the eggs separately. Put the sago into the scalding milk, and add the sugar, salt, and yolks of the eggs. When the milk boils, add the whites of the eggs. Stir quickly. Take from the fire immediately. Add the wine and lemon. Put the mixture in the dish in which it is to be served, and set it on ice.

PEACH SAGO PUDDING.

1 coffee-cup of sago.
Peaches, or apples.
Cream.
Sugar.

Soak the sago overnight in 1 quart of water. Butter a dish, and fill it with the fruit (whole, or cut in slices). Pour the sago over it and bake. To be eaten cold or hot, with cream and sugar.

SNOW PUDDING.

½ box of gelatine.
2 cups of sugar.
Juice of 2 lemons.
Whites of 3 eggs.
1 quart of milk.
5 eggs.
5 table-spoonfuls of sugar.
Flavoring.

Dissolve the gelatine in ½ pint of cold water. Let it stand for 2 hours. Then add ½ pint of boiling water, the lemon juice, and 2 cups of the sugar. Strain, and set away to cool. When it is quite stiff, add the whites of the 3 eggs beaten to a stiff froth. Beat these into the gelatine until all looks like snow. Mould, and set on ice.

Custard.

Break the 5 eggs into a dish with 5 heaping table-spoonfuls of white sugar. Beat until they are light as it is possible to make them. Add the quart of milk. Set the dish in a kettle of boiling water over the fire. Stir the custard slowly, one way, all the time, until it is about as thick as salad dressing. Take it from the fire, and strain it into a cold dish. Stir constantly, to keep it from curdling. When it is cold, flavor, and set it on ice. When the pudding is removed from the mould, place it on the dish in which it is to be served, and pour this custard around it.

COTTAGE PUDDING.

½ cup of butter.
1½ cups of sugar.
3 eggs.
1 cup of milk.
1 pint of flour.
1 teaspoonful of cream tartar.
½ teaspoonful of soda.

Rub the butter and 1 cup of the sugar together. Beat the yolks of the 3 eggs and the white of 1 egg until they are very light; then add them. Dissolve the soda in the milk. Put the cream tartar in the flour. Add these ingredients, and bake. When it is first taken from the oven, spread it quickly with a frosting made of the whites of the 2 eggs beaten to a stiff froth, and ½ a large cup of sugar stirred in. Set on the ice, and serve with hot wine sauce.

PINEAPPLE PUDDING.

The weight of the pineapple (after it is grated) in sugar.
½ its weight in butter.
5 eggs.
1 cup of cream.
Pastry.

Peel and grate the pineapple. Beat the egs thoroughly. Rub the butter and sugar to a cream. To the sugar and butter add the eggs and cream ; then stir in the pineapple. Bake with or without pastry.

PUDDING À LA REINE.

Bread crumbs.
Citron.
Raisins.
Orange peel.
1 pint of milk.
3 eggs.

Butter a mould. Fill it with fine bread crumbs, with the citron, raisins (stoned), and grated orange peel put in them. Beat the eggs and put them in the milk. Strain, and pour over the crumbs. Close the mould, and tie it tight. Boil for 2 hours. Serve hot, with sauce.

DESSERT.

BACKABOUT.

1 tumbler of sago.
1 tumbler of sugar.
1 tumbler of currant jelly.
4 tumblers of water.

Soak the sago overnight in 1 tumblerful of water. In the morning add 3 tumblerfuls of water. Boil for 15 minutes. Then add the sugar and the currant jelly. Pour into moulds, and set on ice. To be eaten with cream and sugar.

A DANISH DISH.

1 pint of currant juice.
1 pint of water.
½ pint of sago.
2 cups of sugar.

Boil all together until the sago is soft. Pour into moulds, and set on ice. To be eaten with cream and sugar.

APPLE CHARLOTTE.

3 or 4 slices of bread.
A little cream.
Preserved apples, or apple-sauce.
Whites of 2 eggs.
½ large cup of sugar.
Flavoring. (Grated lemon peel, or cinnamon.)

Cut the soft part of the bread in small square pieces. Soak them for a moment in very rich cream. Butter a dish, and place them in it, then put in the preserve, or sauce (if the latter is used, flavor it), and on this lay 1 or 2 thin slices of the bread, soaked in cream. Beat the whites of the eggs to a stiff froth, add the sugar, and if the charlotte is made with preserve, put the lemon in the frosting. Spread this on top of the bread, and put the dish in the oven, for a handsome brown to the frosting. To be eaten cold.

1. APPLE MERINGUE, WITH SOFT CUSTARD.

Meringue.

Apple-sauce.
Juice of ½ a lemon.
Whites of 4 eggs.
1 large cup of sugar.
Vanilla.

Make the apple sauce rich with sugar. Strain it, and flavor with the lemon juice. Place it in the dish in which it is to be served. Beat the whites of the eggs to a stiff froth. Add the sugar and vanilla. Place this frosting on the apple. Put the dish in a hot oven; let it remain there until the frosting is a delicate brown. Set away to cool; then put on ice.

Soft custard.

5 eggs.
5 table-spoonfuls of sugar.
1 quart of milk.

(To make this, see "Snow Pudding," on page 106.) The custard is to be served in a glass pitcher. Pour some on each plate, around the meringue.

2. APPLE MERINGUE.

6 large tart apples.
Butter size of an egg.
1 cup of fine cracker crumbs.
3 eggs.
1 cup of sweet milk and cream.
½ large cup of sugar.
Extract of lemon.
Salt, nutmeg, and a little more sugar.
Puff paste.

Prepare the apples for sauce. While hot, add the butter. When cold, add the cracker crumbs and yolks of the eggs (well beaten), the milk, salt, nutmeg, and sugar. Bake in a deep dish, with an under crust of pastry, and a rim of puff paste. Bake. When done, make an icing of the whites of the eggs beaten to a stiff froth, with the sugar lightly stirred in, and the flavoring added. Spread this smoothly on the pastry, and put it in a hot oven to brown the frosting.

ORANGE CREAM.

1 large juicy orange, or 2 small ones.
2 table-spoonfuls of brandy.
4 ounces of loaf sugar.
Yolks of 4 eggs.
1 pint of cream.
A little more than $\frac{1}{3}$ of a box of gelatine.

Put the gelatine in a little cold water. Let it stand about 2 hours. Boil the rind of the orange until it is soft. Take it from the fire, and beat it well, to get out all the flavor. Put the juice of the orange with it, and the little water in which it was boiled. Add the brandy and the yolks of the eggs, beaten a little. Stir all together for 10 minutes, or more. While this is being stirred, put the pitcher of cream in a pan of boiling water. Leave it there until the cream boils ; then take it from the fire and add the gelatine. Stir well, then pour it into the mixture, stirring until it is cold. Strain. Rinse a mould in cold water, put

in the mixture, and place the mould in a large dish of cold water. Let it remain there an hour, then set on ice to stiffen.

CHOCOLATE CUSTARDS.

1 quart of milk.

1 tablet of best French chocolate.

8 eggs.

2 teaspoonfuls of vanilla.

8 teaspoonfuls of white sugar.

Beat 8 yolks and 2 whites of the eggs, until they are light. Boil the milk. When boiling, stir the chocolate and sugar into it. Then put it into a clear pitcher; place this in a pot of boiling water. Stir *one way* gently all the time, until it becomes a thick cream. When it is cold, strain it, and add the vanilla. Place it in cups, beat the whites of the eggs to a stiff froth, and add the sugar to them; beat well, and place some of this frosting on the top of each custard.

CHOCOLATE CUSTARD.

1 square of chocolate.

2 table-spoonfuls of corn-starch.

1 quart of milk.

Yolks of 2 eggs.

2 table-spoonfuls of sugar.

Small piece of butter.
Vanilla.
Whites of 3 eggs.
½ cup of sugar.
Extract of lemon.

Dissolve the corn-starch in a little of the cold milk. Put the remainder of the milk on the fire, to boil. Dissolve the chocolate in about ½ a cupful of boiling water. Beat the yolks of the eggs a little ; add the sugar and dissolved corn-starch to them. When the milk is very hot, put the chocolate in, and let it boil a moment ; then add the yolks and corn-starch. Let this thicken to a rich cream. Add butter ; then take from the fire and strain. When it is cool, flavor, and pour into the dish in which it is to be served. Make an icing of the whites of the eggs, beaten until stiff, then the sugar well stirred in, and lemon added. Put this on top of the custard, and place on ice.

CHOCOLATE BLANC MANGE.

½ box of gelatine.
1 quart of milk.
Yolks of 2 eggs.
1 small teacupful of sugar.
1 large table-spoonful of vanilla.
7 squares of Baker's chocolate.

Dissolve the gelatine in about 1 gill of cold water. Let it stand for 2 hours. Grate the chocolate fine, then dissolve it in a little of the milk, slightly warmed. Scald the remainder of the milk. Beat the yolks of the eggs and sugar together until very light. When the milk is well scalded, add the gelatine, chocolate, eggs, and sugar. Let this simmer gently for 15 minutes. Stir constantly. Rinse a mould. Strain the mixture as it is poured in. Set on ice. This blanc mange should be thoroughly cooked.

2. CHOCOLATE BLANC MANGE.

3 squares of vanilla chocolate.
3 pints of milk.
½ box of gelatine.
Sugar.
A little salt.

Dissolve the gelatine in 1 gill of cold water. Let it stand for 2 hours before being used. Grate the chocolate very fine, and dissolve it in a little of the milk. Sweeten the remainder of the milk to taste, and put in the chocolate and gelatine. Set this into a double boiler, and allow it to come to a boil slowly. After it has boiled for 10 minutes, strain it, and add the salt. Wet a mould, and when the mixture is somewhat cool, pour it in. Set on ice to stiffen.

COFFEE CREAM.

½ box of gelatine.
1 large coffee-cup of *very strong* coffee. (Prepared for table.)
1 coffee-cup of sugar.
1 pint of milk.
½ pint of cream.

Put the gelatine in a dish with 1 gill of cold water. Let it stand for 2 hours. Put the milk on the fire to boil. When it is very hot, add the coffee and sugar. Let it come to a boil; then take from the fire, and add the gelatine and cream. Strain. Rinse a mould, and pour the mixture in it. Set on ice.

OMELET SOUFFLÉ.

5 eggs.
5 table-spoonfuls of white sugar.
Juice of ½ a lemon.
1 table-spoonful of rum, or brandy.

Beat the yolks and whites of the eggs separately. Make them light as possible. Beat the sugar into the yolks thoroughly. Add the whites of the eggs, lemon juice, and rum. This cooks in from 5 to 10 minutes. Send it to the table the instant it is taken from the oven.

RICE WITH SAUCE.

1½ cups of rice.
Butter.
Sugar.
Strawberry or raspberry preserve.

Steam the rice and salt it. When it is about half done, add some milk, and cook until the rice is very tender. Do not stir it with a spoon. Shake the pan gently instead. Take it from the fire, and put it in a mould. Set it on ice. Make a cold sauce of sugar and butter rubbed to a cream. Add to it a generous quantity of strawberry or raspberry preserve. Stir well. (In summer use fresh berries in place of the preserve.)

RICE MERINGUE.

Rice.
Peach preserve.
Whites of 2 eggs.
½ large cup of sugar.

Steam the rice. Add milk and salt. Butter the dish in which it is to be served. Put a layer of rice in it, then a layer of preserve. Other layers of rice and preserve until the dish is full. Smooth the top. Beat the whites of the eggs to a froth ; stir in the sugar. Put this on the rice. Place the dish in the oven, to remain there until the frosting is a handsome brown. To be served warm, not hot.

RICE WITH WINE.

Rice.
Powdered sugar.
Wine.
Nutmeg.

Steam the rice. Add milk and salt. Place it in the dish in which it is to be served. Sprinkle the rice with sugar, and grate some nutmeg on that. Finally, pour some hot Sherry wine over all. Sprinkle with sugar and nutmeg again, and serve. The rice is to be warm, but the wine must be very hot when served.

RICE, APPLE, AND CUSTARD.

Rich apple-sauce, flavored with lemon.
Steamed rice, with milk and salt added.

Soft Custard.

5 eggs.
5 table-spoonfuls of sugar.
1 quart of milk.
Vanilla.

(See "Soft Custard" with "Snow Pudding," on page 106.) Place the apple-sauce in the middle of the platter. Put the rice around it. Pour the custard over the rice, and

around the edge of the dish, but do not let it cover the apple-sauce. To be eaten cold.

SWISS BREAD.

Baker's bread.
Egg.
Milk.
Flour.
Butter.
Salt.

Make a batter of the egg, flour, milk, and salt. Cut the bread in slices. Soak them for about 3 minutes in the batter, then fry them in butter. Cook both sides to a handsome brown. Serve hot. To be eaten with sugar.

EGG BLANC MANGE.

Scant $\frac{2}{3}$ box of gelatine.
1 quart and 1 gill of milk.
1 cup of sugar.
6 eggs.
Salt.
Vanilla.

Put the gelatine into a quart of the milk. Set it on the back of the stove, to dissolve the gelatine ; then add the

sugar. While the milk is heating, beat the yolks of the eggs until they are very light; then add the gill of milk to them, and when the milk is scalding hot, put them in. Stir constantly, one way, until it is done, which will be in a few moments. If it remain on the fire too long, it will curdle. About 2 minutes will be sufficient to scald it. Take from the fire; continue to stir it gently until it is quite cool; then rinse a mould, and strain the mixture into it. Put on ice. To be eaten with cream.

BLANC MANGE.

1 quart of milk.
½ pint of cream.
2½ sheets of Cooper's isinglass.
Sugar to taste.
Vanilla and peach extracts.

Wash the isinglass. Dry it in a towel. Break it into small pieces and add it to the milk. Set the milk on the fire. When the isinglass is dissolved, add sugar to taste. Let the milk scald well, but do not let it boil. Then take it from the fire, cool, and flavor it. Whip the cream. Stir it in thoroughly, and fill the moulds. Set on ice. To be eaten with cream.

PRUNE MERINGUE.

Stewed prunes.
Boiled rice.

Whites of 2 eggs.

½ large cup of sugar.

Make the stewed prunes very sweet. Butter the dish in which the meringue is to be served. Put in alternate layers of rice and prunes with their syrup, until the dish is full. Make a frosting of the whites of the eggs beaten to a stiff froth, with sugar added. Put this on the rice, and place the dish in the oven for a few moments. Let it remain there until the frosting is well browned. Set away to cool.

1. VELVET CREAM.

A little more than 1 pint of cream.

½ cup of wine.

1 cup of sugar.

⅓ box of gelatine.

½ cup of milk.

Put the gelatine in the milk. Set it by the fire to dissolve the gelatine. Beat the eggs. Whip the cream with the wine and sugar; then add eggs, gelatine, and milk. Strain and pour into a mould, which has been rinsed in cold water. Set on ice.

2. VELVET CREAM.

1 quart of cream.

½ box of gelatine.

Sugar to taste.
1 tumblerful of Sherry wine.
Rind and juice of 2 small lemons.

Dissolve the gelatine in the wine. Add lemon juice and strain. Whip the cream with the sugar. Pour the wine, lemon, and gelatine over it. Whip again for a moment, then pour the mixture into a handsome mould, and set on ice. The mould must be rinsed in cold water before it is used.

3. VELVET CREAM.

1 pint of cream.
1 cup of sugar.
2 glasses of Sherry wine.
½ box of gelatine.

Put the gelatine in 1 gill of cold water. Let it stand for 2 hours; then pour a very little boiling water on it. Put the sugar and wine in the cream, and strain the gelatine on it. Rinse a mould in cold water, and put the mixture in it. Set on ice to stiffen.

WHITE JELLY, WITH PRESERVE AND CREAM.

1 quart of milk.
½ box of gelatine.
2 glasses of best Sherry wine.

Salt.

Sugar to taste.

Dissolve the gelatine in 1 gill of water. When it has stood for 2 hours, pour a little boiling water on it to melt the gelatine. Sweeten the milk, and salt it. Strain the gelatine into it. Rinse a mould with cold water, and pour the mixture in it. Set on ice. Serve with strawberry preserve and cream.

CORN-STARCH MOULD.

1 quart of milk.

3 table-spoonfuls of corn-starch.

Vanilla.

Salt.

Quince jelly.

Sugar.

Cream.

Boil the milk. Wet the corn-starch in a little cold milk. Stir it well; then add the salt and corn-starch to the hot milk, and leave it on the fire until it thickens. When it cools, add the vanilla. Mould, and set on ice. To be eaten with quince jelly, cream, and sugar.

WINE JELLY.

½ box of gelatine.

Juice of 2 oranges.

Juice of 1 lemon.
1 large wineglass of Sherry wine.
1 very large cup of sugar.

Soak the gelatine for 2 hours in 1 gill of cold water; then pour 1 gill of boiling water on it. Let it cool a little; then add the juice of the oranges and lemon, and the wine. Put in the sugar. Stir gently until it is dissolved; then add 1 pint of cold water. Strain, and pour into a dish. When it is to be served, cover the dish with a fine napkin, break the jelly in small pieces, and put it on the napkin.

CIDER JELLY.

1 box of gelatine.
1 pint of champagne cider.
2½ pounds of sugar.
Juice of 3 lemons.

Put the gelatine in 1 pint of cold water. Let it stand for 2 hours. Then add 1 pint of boiling water, and the sugar. Let it cool a little. Next put in the lemon juice and cider. Strain, and either mould it handsomely, or, when it has stiffened, break it in pieces and lay it in a dish on which a fine fringed napkin has been placed.

CLARET JELLY.

½ box of gelatine.
1 pint of claret wine.

Juice of 1 lemon.

Sugar to taste.

Soak the gelatine in 1 gill of cold water. Let it stand for 2 hours; then pour 1 gill of boiling water on it. When it cools a little, add the lemon juice and claret. Sweeten to taste. Strain, and put away to stiffen. Serve this broken in pieces, and placed on a dish in which there is a fine napkin.

ALASTASIAN CREAM.

White.

2 quarts of cream.

¾ pound of sugar.

2 ounces of isinglass.

Vanilla flavor.

Red.

1 quart of cream.

½ pound of sugar.

1 ounce of isinglass.

Strawberry flavor.

Yellow.

1 quart of cream.

½ pound of sugar.

Yolks of 6 eggs.
1 ounce of isinglass.

Make each cream separately. In filling the moulds, put in first a layer of white, next red, then yellow.

CARAMEL CUSTARD.

6 eggs.
1 quart of milk.
Sugar to taste.
Flavoring.

Beat the yolks and the whites of the eggs separately, until they are very light. Let the milk come to a boil, then add it to the eggs; stir well, and put in 1 table-spoonful of sugar. Take 5 table-spoonfuls of light brown sugar, put it into a round deep pan, and place it on the range for the sugar to melt. Stir, until it is soft, or can be rubbed round the pan with a spoon. Set this pan in a dripping-pan half full of hot water. Flavor, and strain the custard into the sugar. Put the pan in the oven and bake the custard until it is firm, or until a knife can be run in and taken out clean. Take from the oven, and set away to cool. When it is to be served, run a knife around the edge of the custard, and turn it out on a dish. This must be done carefully and quickly, so as not to break the custard, as it should be whole and firm.

COCOANUT CUSTARD.

1 quart of milk.

4 eggs.

1 dessert-spoonful of arrow-root.

1 dozen cocoanut cakes.

1 cup of sugar.

Extract of lemon.

Beat the yolks of the eggs until they are light as possible. Add the sugar. Put the milk on the fire to boil, setting the dish in a pan half full of boiling water. When the milk is hot, add the arrow-root and yolks of the eggs. Stir one way constantly. When this is sufficiently thickened, take it from the fire, and when it is cooled a little, strain and flavor it. Then pour it into a dish in which are a dozen cocoanut cakes, and set away to cool. Just before it is served, beat the whites of the eggs to a stiff froth, stir in a little fine sugar, and place this on the custard.

LEMON CREAM.

2 lemons.

Yolks of 6 eggs.

1 pound of sugar.

1 pint of hot water.

Soak the lemons for 1 hour in ½ pint of cold water; then rub them thoroughly with lumps of sugar, to extract the

oil, and to give the color. Add the sugar and juice of the lemons to the water. Beat the yolks of the eggs until very light; then add them, with the sugar and the hot water. Set the dish in a kettle half full of boiling water, on the fire. Stir constantly, and let it boil until it thickens to a rich cream. Set on ice.

Almond Custard, to serve with Lemon Cream.

1 quart of milk.
Whites of 6 eggs.
Sugar.
1 wineglass of brandy.
½ cup of blanched almonds.
Almond flavoring.

Beat the whites of the eggs to a stiff froth. Add sugar to taste. Set the pitcher of milk on the fire, in a pan half full of boiling water; put in the eggs and sugar. Let it thicken to a rich cream. Blanch the almonds, and powder them very fine. Add them and the brandy. Extract almond, if it is necessary, but the powdered almonds may be sufficient flavoring. Set on ice.

APPLE JELLY, WITH SOFT CUSTARD.

Jelly.

Apples.
Sugar.
Ginger-root.

Custard.

5 eggs.

5 heaping table-spoonfuls of white sugar.

1 quart of milk.

Vanilla or lemon.

Jelly.

Cut the apples without removing the cores or skins. Cover them with cold water. Let them remain on the fire until they can be strained. After they are strained, use 1 pint of this juice to 1 pound of white sugar. Add a small piece of ginger-root. Boil until this thickens a little. (Try as you would for candy.) When it is done, and cold, place it in a deep dish, and pour soft custard around it.

To prepare and cook this custard, see "Soft Custard" with "Snow Pudding" on page 106. It is better to make the jelly a day or two before it is served, in order that it may have time to stiffen.

APPLES OR PEARS, TO BE EATEN WITH CREAM AND SUGAR, AND WITH CAKE.

Wipe the fruit carefully. Do not cut or peel it. Place it in an earthen jar (not in tin ware), and cover well with cold water, in which is a generous quantity of white sugar. Cover the neck of the jar closely with rye dough. Place it in a slow oven. Let it remain there for 4 or 5 hours. If apples are used, they must not be too sweet. Baldwins are good cooked in this way.

ORANGES, BANANAS, AND COCOANUT.

Cut the oranges through the sections, into handsome slices. Place a layer of these in a high glass dish. Sprinkle the orange with some fine sugar and a layer of grated fresh cocoanut. Lay thin slices of banana on this, sprinkle cocoanut on it, then put in other layers of orange, sugar, cocoanut, and banana, until the dish is full. Place on ice for an hour before it is served.

CHARLOTTE RUSSE.

1 large pint of rich cream.

½ cup of fine brandy or sherry.

1 cup of sugar.

Whip these together to a stiff froth. Dissolve ¼ of a box of gelatine in ½ a cup of milk. (Place it by the fire.) Beat the whites of 3 eggs (or 2 whole ones) to a stiff froth. Strain the gelatine dissolved in milk over the eggs. Stir all into the whipped cream. Set on ice to cool. When almost cold, put it into the mould lined with sponge cake.

Sponge Cake.

Equal weight of sugar and eggs. Half the weight of flour. Beat yolks and sugar together, then add stiffly beaten whites of eggs; then stir in sifted flour, *very lightly*. Do not beat it except sufficiently to mix eggs and flour; flavor just as it goes to the oven. Bake immediately. Stir one way only. 4 large eggs make one deep pan of cake. Cut the cake in narrow pieces, fit them to the sides of the mould; pour in mixture, and set on ice to stiffen.

CAKE.

1. COCOANUT CAKE.

1 cocoanut, or 3½ cups of dessicated cocoanut.
1 pound of sugar.
½ pound of butter.
¾ pound of flour.
5 eggs.
½ cup of milk.
Small ½ teaspoonful of soda.
Large ½ teaspoonful of cream tartar.

Grate the cocoanut. Beat the yolks and whites of the eggs separately. Put the cream tartar in the flour. Dissolve the soda in the milk. Beat the butter and sugar to a cream. Add the milk with soda, the beaten yolks, then whites of the eggs, cocoanut, and flour with cream tartar. Bake in rounds or pans.

2. COCOANUT CAKE.

3 eggs.
Butter size of an egg.
1½ cups of flour.

1 teaspoonful of cream tartar.
½ teaspoonful of soda.

Icing.

Whites of 4 eggs.
1½ cups of white sugar, or enough to make a stiff frosting.
2 cups of cocoanut.

If the cocoanut is desiccated, soak it overnight. Beat the yolks and whites of the eggs separately, until they are very light. Put the cream tartar in the flour. Dissolve the soda in a small quantity of milk. To the eggs add the butter, then flour, and lastly soda. Bake the cake in 2 round pans, like cream pies. When they are cool, split them.

Make an icing of the beaten whites of the eggs and the sugar. On the inside of one half of the cake place a layer of cocoanut. On the inside of the other half, place a layer of frosting. Put the two pieces together, and frost the whole cake, sprinkling cocoanut thickly over the top of the frosting.

ICE CREAM CAKE.

Whites of 5 eggs.
1½ cups of sugar.
½ cup of butter.
1 cup of milk.

1 teaspoonful of cream tartar.

½ teaspoonful of soda.

3 cups of flour.

Strawberry coloring.

2 flavorings.

Frosting.

Whites of 4 eggs.

1 cup of sugar.

Beat the whites of the 5 eggs thoroughly. Dissolve the soda in a little of the milk. Put the cream tartar in the flour. Rub the butter and sugar to a cream. Add the eggs, then flour, lastly, soda and milk. Separate this mixture. Color one half with strawberry coloring as deep a shade as you fancy. Put a different flavoring in each half of the cake. Butter the baking-pan. Put the white in it first, and place the pink on it. While the cake is baking, beat the whites of the 4 eggs to a stiff froth, and stir the sugar in them. When the cake is taken from the oven, place it on a sieve. Spread the frosting on the cake when it is hot. Mark the icing with a knife in squares.

1. CHOCOLATE CAKE.

1 very full cup of butter.

2 cups of sugar.

3½ cups of flour.

1 cup not quite full of milk.

5 eggs.

1 teaspoonful of cream tartar.

½ teaspoonful of soda.

Icing.

Whites of the 2 eggs.

1½ cups of pulverized sugar.

2 teaspoonfuls of essence of vanilla.

6 table-spoonfuls of grated vanilla chocolate.

Beat the yolks of the 5, and whites of the 3 eggs separately, and until they are light as they can be made. Put the cream tartar in the flour. Dissolve the soda in a little of the milk. Rub the butter and sugar to a cream. Add the eggs, milk, flour, and soda. Pour the mixture into a large shallow pan, well buttered, and put it in the oven. While it is baking, make the icing, by beating the whites of the 2 eggs to a stiff froth, then stir the sugar in well. Add the grated chocolate and the essence of vanilla. When the cake is done, turn it out on a sieve. While the cake is hot, spread it with the icing.

2. CHOCOLATE CAKE.

1 cup of butter.

2 cups of sugar.

3 cups of flour.

½ cup of sweet milk.
½ teaspoonful of soda.
1 teaspoonful of cream tartar.
7 eggs.

Chocolate Cream.

¼ pound of best vanilla chocolate.
1 gill of sweet milk.
1 egg.
Sugar to taste.

Rub the butter and sugar together. Beat the 7 eggs until they are very light. Put the cream tartar in the flour, the soda in the milk. Mix all well, and bake in 4 very shallow pans, or Washington-pie plates. While this is baking, scald the gill of milk and the chocolate together; beat 1 egg thoroughly, and stir it in. Add sugar to taste. When the cake is done, spread the cream between the layers and upon the top of the cakes.

1. WHITE MOUNTAIN CAKE.

1 pound of flour.
1 pound of sugar.
½ pound of butter.
6 eggs.
1 teaspoonful of sweet milk.

3 small teaspoonfuls of soda.
Essence of lemon or orange.

Frosting.

1 sheet of Cooper's isinglass.
2 pounds of pulverized sugar.
Essence of lemon or orange.
Some fresh cocoanut, grated.

Cake.

Beat the 6 eggs until they are as light as possible. Put 1 small teaspoonful of soda in the milk. Put 2 teaspoonfuls of soda in the flour. Rub the butter and sugar together. Add the eggs, flour, soda, and flavoring. Bake in 4 jelly-cake pans.

Frosting.

Dissolve the isinglass in a *small* teacup of boiling water. Stir this into the pulverized sugar. Add flavoring and cocoanut. When the cakes are done, and are hot, spread the frosting on each; then put them together, and frost the top and sides of the whole cake.

2. WHITE MOUNTAIN CAKE.

½ cup of butter.
1 cup of white sugar.
2½ cups of flour.

1 cup of sweet milk.
2 eggs.
1 teaspoonful of cream tartar.
½ teaspoonful of soda.
Essence of lemon.
With, or without fruit.

Beat the eggs very light. Put the soda in the milk. Rub the cream tartar in the flour. Beat the butter and sugar together. Add eggs, flour, milk, and flavoring. If fruit is added, the currants must be rubbed in a little of the flour.

ORANGE CAKE, WITH ICING.

2 cups of sugar.
½ cup of butter.
4 eggs.
1 cup of milk.
3 cups of flour.
2 teaspoonfuls of cream tartar.
1 teaspoonful of soda.

Icing.

Whites of 2 eggs.
1½ pounds of pulverized sugar.

1 orange.

½ of a lemon.

Cake.

Beat the 4 eggs thoroughly. Rub the cream tartar in the flour, the soda in a little of the milk. Rub the butter and sugar together. Add the eggs, flour, and milk. Bake in Washington-pie plates.

Icing.

Beat the whites of the 2 eggs to a stiff froth. Add the sugar, grated rind and juice of the orange, and juice of the lemon. This receipt makes 2 loaves, 3 layers in each.

1. CREAM CAKES.

Crust.

1 pint of water.

1⅓ cups of butter.

3 cups of flour.

10 eggs.

½ teaspoonful of soda.

Cream for Inside.

1 quart of milk.

4 eggs.

2 cups of sugar.

1 cup of flour.

Essence of lemon.

Crust.

Beat the 10 eggs until they are very light. Dissolve the soda in a little cold water, and add it to the eggs. Boil the water and the butter together, gradually stirring in the flour. As soon as it stirs to a stiff lump, take it from the fire, and cool. When it is cold, add the eggs and soda. Then drop the mixture in small quantities into a tin pan, and bake for about 20 minutes, in a quick oven.

Cream.

Scald the milk. While it is scalding, beat the 4 eggs, sugar, and flour together; then stir this into the milk while it is boiling. Stir until it thickens to a cream. Remove from the fire, and when it is cool, flavor well. Cut the cakes open and place the custard inside. Set on ice.

2. CREAM CAKES.

Crust.

1 cup of water.
½ cup of butter.
1 cup of flour.
8 eggs.
¼ teaspoonful of soda.

Cream.

1 cup of milk.
1 egg.

½ cup of sugar.
Large ½ cup of flour.
Lemon flavoring.

Crust.

Boil the water and butter together. When they come to a boil, stir in the flour. Beat the eggs until they are light as possible. Dissolve the soda in a little cold water, and add it to the eggs. When the flour, butter, and water are cool, add the eggs. Drop the mixture in small quantities into a tin baking-pan, placing the cakes about 3 inches apart. This receipt will make 12 cakes.

Cream.

Boil the milk. Beat the egg. Add it and the sugar to the milk. Stir well. When this is sufficiently thick, remove from the fire, and when cool, add the flavoring. Split the cakes, and fill them with the cream. Set them in a cool place.

MEDLEY CAKE.

Sponge.

½ pound of sugar.
6 eggs (the whites and yolks beaten separately).
½ pound of flour (stirred in very lightly).
Lemon flavor.

Pound.

¾ pound of butter.
9 eggs (the yolks and whites beaten separately.)
1 pound of sugar.
1 pound of flour.
Mace.

Chocolate.

½ pound of sugar.
Whites of 8 eggs (beaten to a froth).
Yolks of 10 eggs (beaten thoroughly).
2 ounces of grated chocolate, dissolved in a very little hot water.
2 ounces of hot butter.
10 ounces of flour.

Mix the chocolate, butter, and flour together, and add them to the sugar and eggs.

Preserve.

Cut each cake into rings of different size, place them together according to taste, and fill them with preserve.

1. COFFEE CAKE.

1 cup of sugar.
1 cup of molasses.

1 cup of butter.
1 cup of very strong coffee.
1 cup of stoned raisins.
1 cup of currants.
1 teaspoonful each of spices.
1 teaspoonful of soda.
1 egg.
4½ light cups of flour.

Dissolve the soda in the molasses. Roll the currants and raisins in a little of the flour. Beat the egg. Beat butter and sugar to a cream. Add egg, molasses with soda, coffee, flour, spices, raisins, and currants.

2. COFFEE CAKE.

1 cup of very strong coffee.
1 cup of butter.
1 cup of molasses.
½ cup of sugar.
2 eggs.
1 pound of raisins.
½ pound of currants.
¼ pound of citron.
Spices.

2 teaspoonfuls of cream tartar.

1 teaspoonful of soda.

Flour to make quite stiff.

To mix, see the first receipt for Coffee Cake.

3. COFFEE CAKE.

1½ cups of sugar.

1 cup of molasses.

1 cup of butter.

1 cup of strong coffee.

3 eggs.

1 teaspoonful of soda.

5½ cups of flour.

Raisins.

Cinnamon.

Cloves.

Nutmeg.

The raisins to be stoned, and rubbed in a little of the flour before being added to the mixture. To mix, see first receipt for coffee cake.

CREAM CAKE.

1 cup of thick sweet cream.

1 cup of sugar.

1 egg.
2 cups of flour.
½ teaspoonful of soda.
1 teaspoonful of cream tartar.
½ teaspoonful of salt.
Bitter almond flavoring.

Stir the cream and sugar well together, then beat in the egg. Put the dry soda, cream tartar, and salt into the flour, mix in well, and stir into the cream, sugar, and egg. Add flavoring. Bake in 1 loaf. To be eaten when fresh.

1. LEMON CAKE.

1 pound of sugar.
½ pound of butter.
8 eggs.
Rind of 2 lemons. Juice of ½ a lemon.
1 pound of sifted flour.

Beat the yolks and whites of the eggs separately. Grate the rinds from the lemons. Beat the sugar and butter together, until they make a smooth cream. Add the beaten eggs, the rinds of the lemons, and juice of ½ of a lemon. Stir the flour in gradually. Line 2 baking-pans with white paper, well buttered. Bake in a quick oven. When done, turn the cakes out, and place them on sieves to cool.

2 LEMON CAKE.

1 cup of butter.
3 cups of sugar.
5 eggs.
1 cup of milk.
4½ cups of flour.
Juice and rind of 1 lemon.

Beat the whites and yolks of the eggs separately. Grate the rind from the lemon. Rub the butter and sugar to a cream. Add the eggs, rind and juice of lemon, milk, then flour. Bake in 1 loaf.

CUP CAKE.

1 cup of butter.
3 cups of sugar.
1 cup of milk.
5 cups of flour.
5 eggs.
Small teaspoonful of soda.
1 glass of brandy, or fine wine.
Raisins.
Spices.

Beat the whites and yolks of the eggs separately. Dis-

solve the soda in a little of the milk. Stone the raisins, and rub them in a little of the flour. Rub the butter and sugar to a cream. Add the eggs, milk with soda, wine, flour, spices, and raisins. Bake in cups.

1. ALMOND CAKE.

1 pound of sugar.
¼ pound of butter.
6 eggs.
½ pound of blanched almonds.
½ table-spoonful of rose-water.
½ pound of flour.

Beat the whites and yolks of the eggs separately. To blanch the almonds, drop them for a moment in boiling water, then remove the skins with a napkin. Put the nuts in a mortar, add the rose-water, and pound until the almonds are very fine. Rub the sugar and butter to a cream. Add the eggs, almonds, and flour.

2. ALMOND CAKE.

1 cup of butter.
3 cups of sugar.
1 cup of milk.
4 cups of flour.
6 eggs.

1 teaspoonful of soda.

½ pound of sweet almonds.

1 teaspoonful of extract of bitter almonds.

Blanch the almonds, and cut them fine. Dissolve the soda in the milk. Beat the whites and yolks of the eggs separately. Rub the butter and sugar together, add the yolks, then the milk with soda, whites of the eggs, flour, and almonds.

ADMINISTRATION CAKE.

5 cups of flour.

6 eggs.

2 cups of butter.

2 cups of sugar.

1 cup of molasses.

1 pound of raisins.

2½ pounds of currants.

½ pound of citron.

1½ teaspoonfuls of soda.

Clove.

Nutmeg.

1 glass of milk.

Beat the eggs very light. Dissolve the soda in the milk. Stone the raisins, and rub them and the currants in a little of the flour, before adding them to the cake. Cut the

citron in small pieces. Grate the nutmeg. Rub the butter and sugar to a cream. Add the eggs, milk with soda, molasses, flour, spices, and lastly the fruit.

RAILROAD CAKE.

1 teacup of sugar.
Butter size of 1 egg.
2 table-spoonfuls of milk.
½ teaspoonful of soda.
3 eggs.
1 teaspoonful of cream tartar.
1 coffee-cup of flour.
A little salt.
Juice of 1 lemon.

Rub the cream tartar thoroughly in the flour. Dissolve the soda in the milk. Beat the yolks and whites of the eggs separately. Rub the butter and sugar together. Add eggs, milk with soda, salt, lemon juice, and flour with cream tartar. To be eaten fresh.

LOAF CAKE.

This receipt has been in use for 50 years.

1¾ pounds of flour.
1¼ pounds of sugar.
1 pound of butter.

5 eggs.
½ pint of milk.
1½ pounds of fruit. (Raisins and currants.)
1 teaspoonful of soda.
Spices.
Lemon, etc.

Beat the whites and yolks of the eggs separately. Dissolve the soda in the milk. Stone the raisins, and rub them and the currants in a little of the flour, to prevent their settling in the cake. Rub the sugar and butter to a cream. Add the eggs, milk with soda, spices, lemon, flour, and lastly the fruit.

LOAF PLUM CAKE.

½ pound of butter.
¾ pound of brown sugar.
3 eggs.
½ pint of molasses.
½ pint of sour milk.
1½ pounds of flour.
1 pound of currants.
½ pound of raisins.
½ teaspoonful each of cloves, allspice, cinnamon, and nutmeg.

Beat the eggs thoroughly. Stone the raisins, and roll them in a little of the flour. Roll the currants in some of the flour. Grate the nutmeg. Rub the butter and sugar together until they make a smooth cream. Add the eggs, molasses, sour milk, spices, flour, and lastly put in the fruit.

RICH WEDDING CAKE.

2 pounds of butter.
2 pounds of white sugar.
18 eggs.
1 cup of brandy.
1 cup of molasses.
1 teaspoonful of soda.
2 pounds of flour.
4 pounds of dried currants.
¼ pound of citron.
3 table-spoonfuls of cloves.
1 table-spoonful of mace.
2 table-spoonfuls of allspice.
2 nutmegs.

Beat the whites and yolks of the eggs separately. Dissolve the soda in the molasses. Cut the citron in thin slices. Roll the currants in a little of the flour before adding them to the cake. Grate the nutmegs. Rub the sugar and butter to a smooth cream. Stir in the yolks of the

eggs, then the whites, the molasses with soda, brandy, spices, flour, and currants. Pour a little of the cake into the buttered baking-pan, place a layer of citron on it, pour in more cake, another layer of citron, and so on, until the pan is sufficiently full.

FRUIT CAKE.

2 pounds of eggs.
2½ pounds of butter.
2¼ pounds of sugar.
2¼ pounds of flour.
½ pound of almonds.
2 pounds of raisins.
6 pounds of currants.
1½ pounds of citron.
3 glasses of brandy.
6 nutmegs.
3 table-spoonfuls of mace.
3 table-spoonfuls of cloves.

Beat the whites and yolks of the eggs separately. Blanch the almonds, and beat them fine. Grate the nutmegs. Stone the raisins. Rub them in a little of the flour. Wash the currants. Dry them. Roll them in a small quantity of the flour. Cut the citron in slices. Rub the butter and sugar to a cream. Add the eggs, almonds, brandy, spices,

flour, currants, and raisins. Butter the baking-pan. Pour a small quantity of the mixture in it. Place a layer of citron on it, another layer of cake on that, citron again, and so on, until the pan is sufficiently filled.

SEED CAKES.

1 cup of butter.

3 cups of sugar.

3 eggs.

Salt.

A handful of carraway seeds.

4½ cups of flour (perhaps a little more).

Beat the eggs thoroughly. Rub the butter and sugar together. Add the eggs and salt. Roll the carraway seeds in a little of the flour before they are added, then put them in, and add the remainder of the flour. Roll, and cut into small thin cakes. (If this mixture does not roll out well, a little more flour is needed.)

1. HARD GINGERBREAD.

2 cups of butter.

3 cups of sugar.

⅔ cup of milk.

2 eggs.

2 table-spoonfuls of ginger.

1 small teaspoonful of soda.

Flour to make stiff enough to roll out well, to cut in squares, and to take up with a knife.

Beat the eggs thoroughly. Dissolve the soda in the milk. Rub the butter and sugar to a cream. Add the eggs, milk with soda, ginger, and flour. Roll thin. The quantity of butter makes it possible to roll this as thin as paper.

2. HARD GINGERBREAD.

2 pounds of flour.

1 pound of butter.

1¼ pounds of sugar.

5 eggs.

Ginger.

Roll thin.

SUGAR GINGERBREAD.

4 pounds of flour.

3 pounds of sugar.

2 pounds of butter.

14 eggs.

Ginger to taste.

Beat the whites and yolks of the eggs separately. Rub the butter and sugar to a cream. Add the eggs, ginger, and flour.

SPICED GINGERBREAD.

1 cup of sugar.
1 cup of butter.
1 cup of sour milk.
1 cup of molasses.
4 eggs.
4 cups of sifted flour.
1 table-spoonful of ginger.
1 table-spoonful of cinnamon.
1 lemon.
2 teaspoonfuls of soda.

Beat the eggs thoroughly. Dissolve the soda in a small quantity of cold water. Grate the rind from the lemon, and extract the juice. Rub the butter and sugar together. Add the eggs, soda, molasses, sour milk, ginger, cinnamon, rind and juice of the lemon, and flour. Mix well together, and bake in buttered pans. This receipt makes 2 loaves.

1. MARGARET'S SOFT GINGERBREAD.

2 cups of molasses.
½ cup of butter.

1 cup of boiling water.
1 teaspoonful of ginger.
1 heaping teaspoonful of soda.
Flour sufficient to make a thin batter.

Dissolve the soda in the molasses. Add ginger, then butter. Beat well. Add the boiling water, then flour.

2. SOFT GINGERBREAD.

1 quart of molasses.
½ pound of butter.
8 eggs.
2 table-spoonfuls of ginger.
1 cup of cream.
Grated peel of 1 lemon.
1 teaspoonful of pearl ash (or soda).
Flour to make as thick as pound cake.

Beat the whites and yolks of the eggs separately. Dissolve the soda in a little cold water. Beat the butter until it is creamy. Add the eggs, cream, molasses, ginger, lemon rind, and soda. Mix well, and add the flour.

3. SOFT SUGAR GINGERBREAD.

1 cup of butter.
2 cups of sugar.

1 cup of sour milk.
1 teaspoonful of soda.
4 eggs.
5 cups of flour.
A good deal of ginger.

Beat the eggs thoroughly. Put the soda in the milk. Beat the butter and sugar together. Add the eggs, milk with soda, ginger, and flour.

MOLASSES CAKE.

½ pint of molasses.
1 teaspoonful of soda.
1 cup of sweet milk.
14 table-spoonfuls of flour.
3 eggs.
1 teacupful of melted butter.
1 teaspoonful each of cloves, cinnamon, allspice, and nutmeg.
1 table-spoonful of ginger.
Lemon.

Dissolve the soda in the molasses. Beat the eggs. Put the eggs, milk, and molasses (with soda) together. Add the melted butter, spices, flour, and lemon. Bake in small scallop pans.

MOLASSES CUP CAKE.

1 cup of molasses.
1 cup of sugar.
1 cup of butter.
4 cups of flour.
½ cup of milk.
1 cup of chopped raisins.
1 teaspoonful of soda.
2 teaspoonfuls of cinnamon.
1 teaspoonful of cloves.
¾ of 1 nutmeg.
2 eggs.

Beat the eggs light. Roll the raisins in some of the flour. Put the soda in the molasses. Rub the butter and sugar together. Add the eggs, molasses with soda, spices, milk, flour, and raisins.

MACAROONS.

1 pound of almonds.
1 pound of sugar.
A little rose-water.
Whites of 7 eggs.

Beat the whites of the eggs to a stiff froth. Drop the

almonds for a moment in boiling water, then remove the skins with a napkin. Put the rose-water in a mortar, add the almonds, and beat until they are very fine. To the beaten eggs add the sugar and almonds. Work well together; then drop them on buttered paper, placed on a tin baking-sheet. Grate sugar over the cakes. Place them in the oven. Watch them carefully, or they will brown too much.

SPONGE CAKE.

13 eggs.
1¼ pounds of sugar.
¾ pound of flour.
1 teaspoonful of cream tartar.

Put the cream tartar in the flour, and mix it in well. Beat the yolks and whites of the eggs separately. Add the sugar to the yolks, and beat together thoroughly; then add the whites of the eggs; lastly stir in the flour with the cream tartar in it, lightly. Bake immediately.

CREAM SPONGE CAKE.

1 cup of sugar.
1 cup of flour.
½ cup of cream.
2 eggs.

Beat the eggs until they are as light as it is possible to

make them. Add sugar, and beat it in well. Add cream, and then stir the flour in lightly. Bake at once.

OLD-FASHIONED SPONGE CAKE.

See "Sponge Cake," with "Charlotte Russe," on page 130.

WHITE SPONGE CAKE.

1½ tumblerfuls of white sugar.
1 tumblerful of sifted flour.
Whites of 10 eggs.
1 teaspoonful of cream tartar.
Extract of lemon.

Beat the whites of the eggs to a stiff froth. Rub the cream tartar in the flour. To the eggs add the sugar, stirring it in well; then put in the flour (but stir it in lightly). Add lemon, and bake at once.

BOSTON GINGER-SNAPS.

1 cup of molasses.
1 cup of brown sugar.
1 cup of butter.
1 cup of milk (or water).
2 even teaspoonfuls of soda.

Salt and ginger to suit the taste.

Flour sufficient to make the mixture roll out well.

Boil the sugar and molasses together. Then pour these in a dish, and melt the butter in it. Add the milk, or water. (Water makes them brittle.) Dissolve the soda in a little cold water, then put it in the mixture. Add salt, ginger, and flour. Roll very thin.

1. COOKIES.

1 cup of butter.

2 cups of sugar.

Nutmeg.

4 eggs.

1 teaspoonful of soda.

1 table-spoonful of milk.

Flour enough to roll these ingredients well.

Beat the yolks and whites of the eggs separately. Dissolve the soda in the milk. Grate the nutmeg. Rub the butter and sugar together until they are white and smooth. Add the eggs, nutmeg, soda in the milk, and flour. Roll thin.

2. COOKIES.

3 cups of sugar.

2 table-spoonfuls of rose-water.

1 cup of butter.

3 eggs.

1 teaspoonful of soda.

½ cup of milk.

Flour enough to roll out well.

Beat the eggs very light. Rub the butter, sugar, and rose-water together; then add eggs, soda dissolved in the milk, and the flour. Roll thin.

WHITE CAKE.

3 cups of flour.

2 cups of sugar.

¾ cup of milk.

½ cup of butter.

Whites of 6 eggs.

1 teaspoonful of cream tartar.

½ teaspoonful of soda.

Mix the cream tartar with the flour. Dissolve the soda in the milk. Beat the whites of the eggs to a stiff froth. Rub the butter and sugar to a cream. Add the eggs, soda, and flour.

1. DOUGHNUTS.

1 cup of sour cream.

1 cup of milk.

2 cups of sugar.
2 eggs.
1 teaspoonful of soda.
Nutmeg.
Salt.
Flour to roll out without kneading.

Beat the eggs thoroughly. Add the sugar, and beat well. Dissolve the soda in the sour cream, and add it. Next put in the milk, nutmeg, and salt. Then add the flour. Cut in whatever shapes are preferred. Fry in hot lard.

2. DOUGHNUTS.

3 eggs.
1 cup of sugar.
1 quart of flour.
Butter size of ½ an egg.
¾ cup of milk.
1 teaspoonful of cream tartar.
½ teaspoonful of soda.
Nutmeg.
Salt.

Beat eggs and sugar together. Rub the cream tartar in the flour, and cut the butter in it. Dissolve the soda

in the milk. To the beaten eggs and sugar add the milk with soda, nutmeg, salt, and flour with the cream tartar, and butter. Fry in hot lard.

3. DOUGHNUTS.

1 cup of sour cream, or milk.

2 teacupfuls of sugar.

1 teacupful of butter.

(If the cream is rich, use but a little more than ½ cup of butter.)

4 eggs.

Nutmeg.

1 teaspoonful of soda.

Flour enough to roll well.

Dissolve the soda in the cream. Beat the eggs carefully. Rub the sugar and butter to a cream. Add beaten eggs, cream with soda, nutmeg, and flour. Cut in fancy forms. Fry in hot lard.

MARBLE CAKE.

White.

1½ cups of white sugar.

½ cup of butter.

½ cup of sweet milk.

½ teaspoonful of soda.
1 teaspoonful of cream tartar.
2½ cups of flour.
Whites of 4 eggs.

Dark.

1 cup of brown sugar.
½ cup of molasses.
½ cup of butter.
½ cup of sweet milk.
½ teaspoonful of soda.
1 teaspoonful of cream tartar.
Yolks of 4 eggs.
Clove.
Nutmeg.

To mix the white.

Beat the whites of the eggs to a stiff froth. Mix the cream tartar in the flour. Dissolve the soda in a little of the milk. Rub the butter and sugar to a cream. Add the eggs, milk, soda, and flour.

To mix the dark.

Beat the yolks of the eggs very light. Dissolve the soda in the molasses. Mix the cream tartar in the flour. Rub the sugar and butter together. Add the eggs, molasses

with soda, milk, spice, and the flour with cream tartar. Place alternate layers of the 2 cakes in a baking-pan well buttered. Bake for about $\frac{3}{4}$ of an hour.

1. QUEEN'S CAKE.

1 coffee-cup of butter.

2 coffee-cups of sugar.

1 small cup of milk.

5 eggs. (Leave out the whites of 2 for frosting.)

Mace.

2 even cups of flour, and 1 cup not quite full.

$\frac{1}{2}$ teaspoonful of cream tartar.

$\frac{1}{4}$ teaspoonful of soda.

$\frac{1}{2}$ cup of pulverized sugar.

Currants.

Roll the currants in a little of the flour. Dissolve the soda in the milk. Put the cream tartar in the flour. Beat the yolks of the 5 and whites of the 3 eggs very light. Rub the butter and sugar to a cream. Add beaten eggs, milk with soda, mace, flour, and currants. Bake.

Frosting.

The whites of the 2 eggs beaten to a froth with the pulverized sugar added. Spread this on the cake when it is hot, first, however, placing the cake on a sieve.

2. QUEEN'S CAKE.

½ pound of butter.
1 pound of sugar.
1½ pounds of flour.
5 eggs.
¾ cup of milk.
½ teaspoonful of soda.
1 teaspoonful of cream tartar.
1 large glass of wine.
Nutmeg.

Beat the eggs thoroughly. Dissolve the soda in the milk. Mix the cream tartar through the flour. Rub the butter and sugar together. Add the eggs, milk with soda, a good deal of nutmeg, the wine and the flour. Bake in buttered paper, in a dripping-pan, with a moderate oven.

COCOANUT JUMBLES.

¾ pound of sugar.
¾ pound of butter.
1 pound of flour.
3 eggs.
1 small cocoanut, grated.

Beat the eggs thoroughly. Rub the butter and sugar

together. Add the cocoanut, then the flour. Roll out lightly. Sprinkle well with granulated sugar, and cut with a jumble-cutter. Bake on tin sheets.

1. CREAM PIES.

2 eggs.
Butter size of 2 nutmegs.
⅔ cup of milk.
1 cup of sugar.
1½ cups of flour.
1 teaspoonful of cream tartar.
½ teaspoonful of soda.

This makes 2 pies of 2 layers each.

Cream for the pies.

1 egg.
½ cup of sugar.
A little milk.
⅓ cup of flour.
1½ cups of milk.
Extract of lemon.

To make the pies.

Put the cream tartar in the flour. Dissolve the soda in

a little cold water. Break the 2 eggs into a cup. Add the butter, and fill the cup with milk. Add the soda, then the flour with the cream tartar in it. Bake in 2 Washington-pie pans. Do not add the cream until the cake is cold.

To make the cream.

Beat the egg until it is very light. Add the sugar, flour, and a small quantity of milk, to cause it to pour easily. Put the 1½ cups of milk in a pan, set the pan in one larger, containing boiling water, and put it on the fire. When the milk boils, add the above mixture. Stir constantly one way, until it thickens to a rich cream. Flavor when it is cool. Do not put it between the pies until it is cold.

2. CREAM PIES.

2 cups of sugar.
2 cups of flour.
6 eggs.
2 flat teaspoonfuls of cream tartar.
½ teaspoonful of soda.
2 table-spoonfuls of hot water.

Cream for the pies.

1 pint of milk.
1 cup of sugar.
½ cup of flour.

2 eggs.

Vanilla or lemon to flavor.

To make the pies.

Put the cream tartar in the flour. Dissolve the soda in the hot water. Beat the eggs thoroughly. Rub the butter and sugar together. Add the eggs, the soda in the hot water, and the flour with cream tartar. Bake in Washington-pie plates.

To make the cream.

Beat the eggs; then add the sugar. Put some boiling water in a large pan on the fire. Place the pan containing the milk in it. When the milk boils, add the eggs and the sugar. When this thickens, take it from the fire. Flavor when it is cool. When the pies and cream are cold, place the cream between the pies.

BRIGHTON BISCUIT.

4 pounds of flour.

2 pounds of white sugar.

1 pound of butter.

10 eggs.

Juice and grated rind of 1 orange.

½ teaspoonful of soda.

Beat the whites and yolks of the eggs separately. Rub the butter and sugar to a cream. Add the eggs, the soda

dissolved in a little water, juice and grated rind of the orange, and the flour. Roll thin.

WASHINGTON PIE.

3 eggs.
1 cup of sugar.
1 cup of flour.
2 table-spoonfuls of milk.
Extract of vanilla.
A *little* salt.
1 teaspoonful of cream tartar.
½ teaspoonful of soda.

Meringue.

Whites of 4 eggs.
5 table-spoonfuls of sugar.
Extract of lemon.

Pie.

Beat the eggs thoroughly. Add the sugar. Mix the soda in the milk, and add it. Put in the salt and flavoring. Stir the cream tartar in the flour, and add. This makes 1 pie.

Meringue.

Beat the whites of the eggs to a stiff froth. Add the sugar. Beat well, and add the flavoring.

JELLY CAKE.

1 cup of sugar.
½ cup of butter.
½ cup of milk.
2 eggs.
2 cups of flour.
½ teaspoonful of soda.
Jelly.

Beat the eggs thoroughly. Dissolve the soda in a very little cold water. Rub the butter and sugar together. Add the eggs, milk, soda, and flour. Bake this in 4 sheets. When the cakes are cold, spread jelly on each. Place the cakes in a pile, and cut in squares.

Grated cocoanut and sugar are very nice in place of the jelly.

PIES.

PINEAPPLE PIE.

1 pineapple, grated.
3 soda biscuit.
4 eggs.
Sugar and nutmeg.
Water sufficient to soak the biscuit.
Pastry.

Roll the soda biscuit fine. Beat the eggs well. Add sugar and nutmeg to them. Mix well together. Add grated pineapple, biscuit, and a very little cold water. Stir again gently. Place this mixture in crust, and bake.

1. COCOANUT PIES.

1 pint of grated cocoanut.
1 quart of milk.
4 eggs.
Sugar.
Butter size of a hickory nut.
1 Boston cracker.
Pastry.

Frosting.

Whites of 2 eggs.

½ cup of pulverized sugar.

Grate the cocoanut. Heat the milk; then place the cocoanut in it for 6 or 8 minutes. Beat the eggs thoroughly. When the milk is cool, add the eggs, and sugar to taste. Roll the cracker very fine, and add it to the mixture. Pour this into 2 plates, having an under crust of delicate pastry in them. Cut the butter into small pieces. Lay them on the mixture. Bake.

Frosting.

Beat the whites of the eggs to a stiff froth; then beat the sugar in well.

When the pie is taken from the oven and is cool, spread it with the frosting, and return it to a quick oven for a delicate brown to the frosting.

2. COCOANUT PIE.

1 coffee-cup of grated cocoanut.

1 coffee-cup of white sugar.

White of 1 egg.

Lemon flavor.

Pastry.

Beat the white of the egg to a froth. Add the cocoanut and the white sugar. Flavor. Pour into a pie-plate which has a crust in it, and bake in a quick oven.

1. LEMON PIES.

Pies.

Yolks of 8 eggs.
2 table-spoonfuls of sugar.
1 cup of sweet milk.
1½ table-spoonfuls of melted butter.
Grated rind of 2 lemons.
Juice of 1½ lemons.
Pastry.

Frosting.

Whites of 8 eggs.
Juice of ½ a lemon.
7 table-spoonfuls of sugar.

Pies.

Beat the yolks of the eggs light. Melt the butter. To the yolks add sugar, milk, butter, and rind and juice of the lemons. Pour the mixture into 2 pie-plates, having a crust in each. Bake.

Frosting.

Beat whites of eggs to a stiff froth. Add sugar, and beat it in well. Put in lemon juice, and stir again.

When the pie is baked, and cold, add frosting, and put plates in oven long enough to make frosting a good brown color.

2. LEMON PIES.

Pie.

3 pounded soda crackers.
Juice and rind of 1 large, or 2 small lemons.
1 cup of sugar.
Yolks of 2 eggs.
About 1 gill of water.

Frosting.

Whites of the 2 eggs.
About ½ cup of pulverized sugar.

Pie.

Grate the lemon, and extract the juice. Beat the yolks of the eggs until light. Roll the crackers very fine. To the yolks add the sugar, crackers, lemon, and water. Pour the mixture into a pie-plate which has an under crust on it. Bake.

Frosting.

Beat the whites of the eggs to a stiff froth. Add sugar, and stir well. When the pie is done and cold, spread this frosting on it, and put it in a quick oven for a few moments, to brown the frosting.

3. LEMON PIE.

1 lemon.
1 cup of sugar.
Yolks of 4 eggs, white of 1 egg.
½ cup of milk.
½ table-spoonful of flour.
Pastry.

Frosting.

Whites of the 3 eggs.
4 table-spoonfuls of powdered sugar.

Pie.

Grate the rind from the lemon, and extract the juice. Make the flour into a paste with the milk. Beat the 4 yolks, and 1 white of the eggs until they are light as possible. To the beaten eggs add sugar, lemon, flour, and milk. Beat all together until very light. Then pour into a pie-plate which has an under crust in it, and bake.

Frosting.

Beat the whites of the eggs to a stiff froth. Add the sugar, and beat it in well. When the pie is baked and cold, spread the frosting on it, and place it in a quick oven for a few moments, for a handsome brown to the frosting.

1. MINCE MEAT.

The round of beef.

4 pounds of meat, after it is boiled and chopped.
8 pounds of chopped apples.
2 pounds of chopped suet.
3 pounds of raisins.
4 pounds of sugar.
3 ounces of cloves.
3 ounces of cassia.
4 large nutmegs.
Salt.
1 pint of molasses.
2 pints of cider.
1½ pints of brandy.

2. MINCE MEAT.

4 pounds of meat, after it is boiled and chopped.
7 pounds of apples, chopped.
3 pounds of suet, chopped.
2 pounds of raisins.
3 pounds of brown sugar.
1 table-spoonful of salt.

1 table-spoonful of cinnamon.
1 table-spoonful of allspice.
1 table-spoonful of cloves.
3 nutmegs.
1 quart of meat juice.
1 quart of cider.
1 quart of brandy, or strong wine.

3. MINCE MEAT.

1 pound of beef or tongue, after it is boiled and chopped.
1 pound of suet.
1 pound of sugar.
Measure the meat in cups, and add twice as much chopped apples.
1 pound of currants (well washed).
1 pound of raisins, seeded and chopped.
Salt.
Mace.
Nutmeg.
Cloves.
Citron.
A good deal of brandy and wine.

ICE CREAM.

1. VERY RICH VANILLA ICE CREAM.

Yolks of 12 eggs.
1 quart of cream.
¾ pound of sugar.
Butter size of ½ an egg.
½ stick of vanilla.

Beat the eggs and sugar together until they are light as possible. Scald the cream, then remove it from the fire and add the eggs and sugar slowly to it, stirring all the time. Be sure to mix well. Then add vanilla and butter. Put the mixture over the fire until it begins to thicken, but do not let it boil. Freeze.

2. VANILLA ICE CREAM.

3 pints of cream.
A very little salt.
2½ cups of sugar.
9 eggs.
1 large table-spoonful of extract of vanilla.

Beat the eggs and sugar together until they are very

light. Scald the cream. Add the beaten eggs and salt. Flavor when cold. It is better to freeze this mixture the day after it is made, letting it remain in the refrigerator in the mean time.

WALNUT ICE CREAM.

1 quart of cream.

½ pound of sugar.

3 eggs.

2 ounces of English walnut meats, pounded fine.

Whip the eggs and the sugar together; then add the cream. Warm this until it begins to thicken. Do not let it boil. Add the pounded walnuts, and mix well. Freeze in moulds.

LEMON ICE CREAM.

1 quart and 1 pint of cream.

1 quart of fresh milk.

1 pound of white sugar.

Juice of 4 large lemons.

Stir the sugar into 1 pint of cream. Mix thoroughly. Then add the lemon juice, and stir it in. When well mixed, stir this into the other cream and milk (which should be put together before sweetened cream is added). Mould, and freeze.

(If this is dashed too fast in the freezer, the cream will turn to butter.)

SAUCES.

1. PUDDING SAUCES.

2 eggs.
1 cup of sugar.
½ gill of boiling milk.
Flavoring.

Beat the yolks of the eggs and the sugar together very light. Add the boiling milk. Let this simmer, but not boil. When it is thickened a little remove from the fire, and, when the mixture is cool, flavor it well. Beat the whites of the eggs to a stiff froth, and add them to the sauce just before it is sent to the table.

2. PUDDING SAUCE.

1 egg.
2 cups of sugar.
⅔ cup of butter.
1 large glass of brandy or wine.
¼ cup of boiling water.

Beat the egg. Rub the butter and sugar to a cream. Then add the egg, next the wine, then the water. When

all is mixed, set the bowl in a skillet of boiling water, and stir constantly, until the mixture becomes a complete foam throughout. Serve very hot.

3. PUDDING SAUCE.

2 cups of sugar.

1 cup of butter.

1 teacup of Sherry wine.

Rub butter and sugar to a cream. Then stir in (drop by drop) the Sherry. Stand the mixture in a pan of boiling water, until it is dissolved, stirring constantly. Serve very hot.

4. PUDDING SAUCE.

2 eggs.

1¾ cups of sugar.

4 table-spoonfuls of boiling milk.

Beat the eggs to a froth. Add the sugar, and after beating it in thoroughly, stir in the boiling milk. Remove the lid from the teakettle, set the bowl in its place, and let it stand for a few moments. Stir constantly. Serve hot.

WINE SAUCE FOR BREADED CHOPS, OR GAME.

1 pint of claret.

¼ pound of butter.

1 large teacup of currant jelly.

1 teacup of brown sugar.

1 teaspoonful of whole allspice.

Melt the butter. Add the currant jelly, sugar, and allspice. Stew until the allspice is perceptible. Strain into a sauce-boat, and serve hot.

HORSE-RADISH SAUCE.

To serve with roast beef.

4 table-spoonfuls of grated horse-radish.

1 teaspoonful of sugar.

1 teaspoonful of salt.

½ teaspoonful of pepper.

2 teaspoonfuls of made mustard vinegar.

3 or 4 table-spoonfuls of cream.

A little vinegar.

Mix the horse-radish well with the sugar, salt, pepper, and mustard. Then moisten with sufficient vinegar to give it the consistency of cream. Mix thoroughly. Add the cream. Serve this cold with cold meat, and heat (not boil) it, for hot roast beef.

SMOOTH WHITE SAUCE FOR BOILED MUTTON OR BEEF.

2 table-spoonfuls of butter.

½ teaspoonful of flour.

A little less than 1 pint of boiling milk.
Salt.
Chopped parsley.
2 hard boiled eggs, chopped fine.

Mix the flour with a very little cold milk. When the pint of milk comes to a boil, add the flour and salt. When this has thickened a little, add the parsley and butter. Have the chopped eggs ready in a sauce-boat, and pour the hot mixture on them. Serve hot.

MINT SAUCE.

For roast lamb.

2 table-spoonfuls of chopped mint.
8 table-spoonfuls of vinegar.
1 table-spoonful of sugar.

PICKLES.

1. SLICED CUCUMBER PICKLE.

12 large cucumbers.
6 small onions.
Salt.
½ teacup of sweet oil.
½ teacup of white mustard seed.
½ teacup of black mustard seed.
1 table-spoonful of celery seed.
1 quart of cold vinegar.

Slice the cucumbers thin, with the peel on. Slice the onions thin. Place alternate layers of cucumber and onion on a dish, and sprinkle each layer well with salt. Let them stand for 3 hours. Then pour off the water. Add the sweet oil, the white and black mustard seed, and the celery seed. Then pour on the cold vinegar. Stir well. Place in a jar, and cover tight.

2. PICKLES.

36 *large* green cucumbers, chopped fine.
1 small cup of salt.

5 white onions.
1 cup of black mustard seed.
½ cup of black pepper.
Fill the jar with cold vinegar.

To the chopped cucumber add the salt. Drain in colander overnight. In the morning add the onions, mustard seed, and pepper. Stir well together. Put in large-necked bottles, and fill them with cold vinegar.

CHOW-CHOW.

4 quarts of green tomatoes.
1 quart of green peppers.
1 quart of onions.
1 cup of brown sugar.
1 small cup of salt.
4 table-spoonfuls of cinnamon.
4 table-spoonfuls of mustard.
4 table-spoonfuls of cloves.
1 quart of vinegar.

Chop the tomatoes and drain them. Chop the peppers and onions. Mix all the other ingredients; then add the tomatoes, peppers, and onions. Boil slowly for 4 hours.

RELISH FOR FISH AND MEATS.

Chopped green tomatoes.
Chopped green cucumbers.
Chopped onions.
Chopped peppers.
Salt.
Scalded vinegar.
Fresh vinegar.
Sugar.
Spices.

Equal quantities of tomatoes and cucumbers. About 6 onions to a peck. About 3 peppers. To these add a quantity of salt. Let them stand for two or three days. Then, after draining, pour enough scalded vinegar over them to cover them well. Let them stand in this a week. Then pour off the vinegar. Prepare fresh vinegar, putting 4 pounds of sugar to the gallon. Spice the vinegar and sugar. Scald it with the tomatoes, cucumbers, onions, and peppers, and it is fit for use.

SWEET PICKLES.

SWEET PICKLED DAMSONS.

7 pounds of damsons.
4 pounds of brown sugar.
1 quart of vinegar.
2 ounces of cloves.
3 ounces of cinnamon stick.

Put alternate layers of damsons and spices in a porcelain kettle. In another kettle boil the sugar and vinegar together. Skim. Then pour the vinegar over the fruit and spices. Let this remain for 1 day. The next morning pour off the vinegar, and scald it again. Then return it to the fruit, to remain there another day. The third day scald the vinegar again, and put it on the fruit as before. The fourth morning simmer the fruit and vinegar together for a few moments.

1. SWEET PICKLED PEACHES.

7 pounds of fine peaches.
4 pounds of sugar.
2 quarts of vinegar.
A few whole cloves.

1 table-spoonful of allspice.

1 table-spoonful of pepper.

1 table-spoonful of cloves.

1 table-spoonful of cinnamon.

Stick 6 or 8 whole cloves into each peach. Boil the sugar and vinegar together. Skim. Tie the spices in a cloth, and add them to the vinegar. Put in the peaches, a few at a time. When they are soft, remove them. After the peaches are all cooked, pour the spiced vinegar over them, and let them stand for a few days. Then scald the vinegar again and pour it over the fruit.

2. SWEET PICKLED PEACHES.

7 pounds of ripe pared peaches.

3½ pounds of sugar.

1 pint of vinegar.

Some whole cloves.

Stick 3 or 4 cloves into each peach. Make a clean syrup of the vinegar and sugar. Put in a few peaches at a time, until all are cooked. Scald the vinegar again in a few days.

SWEET PICKLE FOR PEARS, CRAB-APPLES, PLUMS, AND PEACHES.

1 quart of vinegar.

3 pounds of sugar.

1 table-spoonful of whole cloves.
1 table-spoonful of whole allspice.
1 table-spoonful of cinnamon stick.

Boil the sugar and vinegar together. Skim carefully. Tie the spices in a cloth and add them. Put in a little of the fruit at a time. Boil slowly until it looks clear. There should be about 5 quarts of liquid when done.

1. SPICED CURRANTS.

8 pounds of currants.
7 pounds of sugar.
1 pint of vinegar.
Cloves, allspice, and nutmeg to taste.

Boil for 3 hours.

2. SPICED CURRANTS.

5 pounds of picked currants.
4 pounds of sugar.
1 pint of vinegar.
½ table-spoonful of ground clove.
½ table-spoonful of allspice.
1 table-spoonful of cinnamon.

Boil for ¾ of an hour.

PRESERVES.

QUINCE MARMALADE.

10 pounds of quince.
7 pounds of sugar.

Cut up the fruit, retaining the skins and cores. Boil until it is quite tender, in sufficient water to cover it well. Then rub it through a sieve, and add the sugar. Boil until it turns a reddish color. (It usually requires about 1 hour's boiling.) Turn it into moulds or pans when it is hot. When turned out, it should be thin enough to make a smooth surface.

ORANGE MARMALADE.

3 Havana oranges.
2 pounds of best loaf sugar.
1 teaspoonful of tartaric acid.
2 quarts of water.

Cut the oranges in very thin slices. Boil them soft in the water. Add the sugar and tartaric acid. Boil for 1 hour.

STRAWBERRY PRESERVE.

1 pound of sugar.
1 pound of strawberries.

Make a syrup of the sugar by putting enough water to it to dissolve it. When it boils, put in a few berries, and cook them for 10 minutes. After the berries are all cooked, boil the syrup for 15 minutes, and turn it over the fruit.

PRESERVED WATERMELON.

1 pound of watermelon.
½ pound of sugar.
1 sliced lemon.
1 ounce of sugared ginger.

Take the rind of the melon. Cut off all of the outside, red and green. Then slice it handsomely and soak it in water overnight. In the morning make a syrup of the sugar, by covering it with water. Put it on the fire. When it boils, add the melon, lemon, and ginger. Boil for 2 hours.

SWEETS.

1. CHOCOLATE CARAMELS.

1 cup of grated double vanilla chocolate.
3 cups of sugar.
1 cup of molasses.
1 cup of milk.
A small piece of butter.

Boil the ingredients for about 20 minutes, stirring all the time. Pour it into a buttered pan. When the mixture is nearly cold, mark it off in squares.

2. CHOCOLATE CARAMELS.

1 cup of white sugar.
1 cup of brown sugar.
1 cup of cream.
6 ounces of double vanilla chocolate.
2 table-spoonfuls of flour.
Butter size of a walnut.
Extract of vanilla.

Grate the chocolate. Mix the flour in a little of the

milk, before it is added to the mixture. Boil all the ingredients (except the vanilla) from 40 to 50 minutes over a quick fire (the mixture boiling constantly). When it is taken from the fire, add the vanilla. Pour it into a buttered pan. When it is nearly cold, cut it in squares.

CHOCOLATE CREAMS.

Cream.

2 cups of sugar.
1 cup of water.
1½ table-spoonfuls of arrow-root.
1 teaspoonful of vanilla.

Outside.

½ pound of chocolate.

To make the Cream.

Mix the ingredients (except the vanilla). Let them boil from 5 to 8 minutes. Stir all the time. After this is taken from the fire, stir until it comes to a cream. When it is nearly smooth, add the vanilla, and make the cream into balls.

Outside.

Melt the chocolate, but do not add water to do so. Roll the balls into the chocolate when it is warm.

VANILLA CANDY.

1½ cups of white sugar.
1 cup of hot water.
1 teaspoonful of vinegar.
Extract of vanilla.

To the sugar add the hot water and vinegar. Let it boil gently *without stirring*. When it begins to thicken it will be yellow. Try it as you would try molasses candy, in water. When it strings, and hardens into a brittle lump in the water, it is done. Pour it into a buttered dish. When it is cool, work it white. While it is being worked, pour the extract of vanilla on it. Cut it with scissors in small pieces.

CANDY.

2 cups of sugar.
1 cup of vinegar.

Work white.

DELICATE DRINKS.

RASPBERRY VINEGAR.

1½ pints of raspberry juice.
1 pound of white sugar.
Strong vinegar.

Place the raspberries in a jar. Cover them with vinegar. Set it in a cool place for 24 hours. The next day add as many berries as the vinegar will cover. After the last berries have been in the jar for a day, set the jar in a kettle of water, and bring the berries and vinegar to a scald. Strain the juice through a flannel. To every 1½ pints of the juice add 1 pound of sugar. Then heat the juice and sugar to boiling point in a porcelain kettle. Do not boil longer than is necessary to remove the scum. Thus prepared, this will keep for years.

CHOCOLATE.

2 table-spoonfuls of grated best vanilla chocolate.
1 quart of milk.
Whites of 6 eggs.
Sugar to taste.

Dissolve the chocolate in a little of the cold milk. Boil

the remainder of the milk. Whip the whites of 3 eggs to a stiff froth. In another dish whip the whites of the remaining 3 eggs to a stiff froth, and sweeten them with $\frac{1}{3}$ cup of white sugar, stirred in well. When the milk boils, stir in the chocolate. Let it boil up once, then take it from the fire, and stir the whipped eggs which are not sweetened in it. After the chocolate has been poured into cups, place a teaspoonful of this in each cup.

DELICACIES FOR THE SICK.

BEEF TOAST.

Sirloin steak.
Toasted bread.
Salt.

Toast 2 slices of bread and place them where they will keep warm. Broil the steak (a little less than you would have for the table). Have ready 2 *hot* plates. Put the steak on one. Sprinkle salt on the meat and score it well; then, putting the other plate on top, press both together, so that the juices of the meat may run on to the toasted bread. This is an excellent receipt for an invalid who is not strong enough to digest the fibre of beef, but who needs the nourishment which nothing but beef gives.

BEEF TEA.

1 pound of beef (cut from the rump, or from the gravy piece).
Salt.
1 small glass of old Madeira, or Amontillado Sherry.

Cut the beef in small pieces. Place them in an earthen

jar with a tight cover. (A large-mouthed pickle-jar will do.) Cover the mouth of the jar carefully. Put it in a kettleful of cold water. Let it boil an hour or two, or until the juices of the meat are extracted. Strain the juice through a fine napkin. Add salt, and, if the patient requires weak food, do not add the wine; but if food of a more stimulating character is needed, put it in, as, combined with beef tea, it is an excellent restorative.

OATMEAL GRUEL.

1 cup of oatmeal.
1 quart of water.

Add the water to the oatmeal. Let it stand overnight. In the morning pour off the water, and boil it until it becomes thick.

TOAST WATER.

Baker's bread.
Boiling water.
Lemon.
Sugar.

Toast 2 or 3 slices of bread thoroughly, but be careful not to burn it. Add the boiling water, and let it stand until cold. Then pour the water off, and flavor it with lemon and sugar.

WINE WHEY.

½ pint of milk.
1 glass of wine.
Sugar to taste.

Heat the milk. As it reaches the boiling point, add the wine. Separate the curd. Add the sugar to the whey.

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